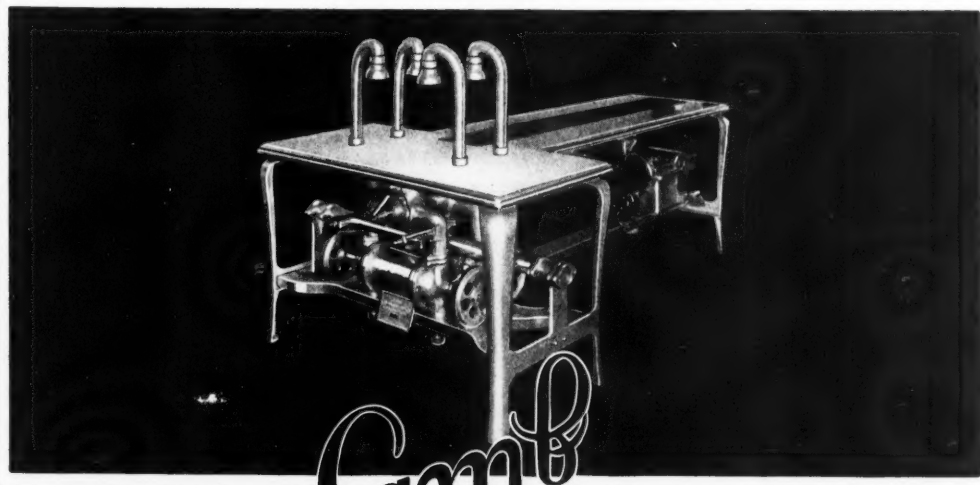


THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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AUGUST 28, 1926



Lamb

Profit!

Do you realize that the losses sustained over a period of one year through your present method of packing lard and compound are sufficient to pay for a Lamb Automatic Weighing and Filling Machine?

You can prove this statement to your own satisfaction by ascertaining your present costs of labor, your losses due to overweight, the loss of customer good-will through underweights and by securing from us the information as to the savings that the Lamb Automatic Weighing and Filling Machine will accomplish. Our machine is guaranteed to be superior to any other present methods of packing.

Your inquiry will receive prompt attention—write today.

Special Features

1. Accuracy
2. Simplicity
3. Speed
4. Cleanliness

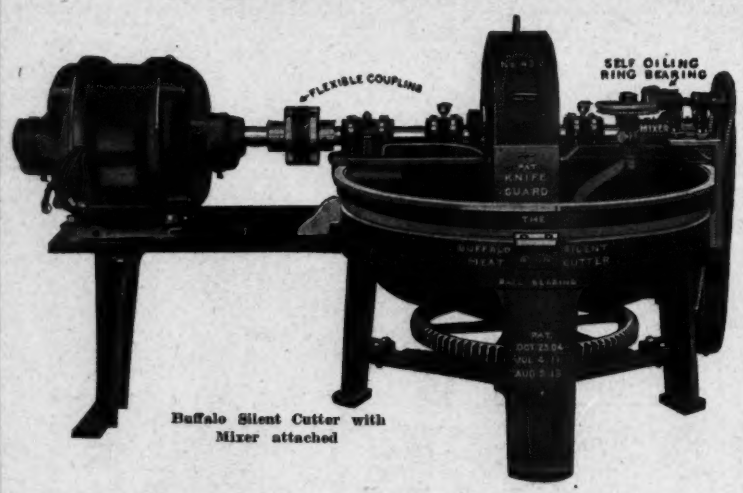
Lamb
CORPORATION

This machine can be used in filling cartons or pails from three ounces to ten pounds of any compressible material.

Seattle, Wash.
27th Ave. W. & Commodore Way

Vancouver, B. C.
570 Granville St.

Chicago, Ill.
Tribune Tower



Buffalo Silent Cutter with Mixer attached

42,000,000 pounds of meat

cut in the "BUFFALO" Silent Cutter in 8 years without any expense whatsoever for repairs with exception of knives is the report from one large packer.

(The best is always the cheapest in the long run)

The "BUFFALO" Silent Cutter is built heavier, stronger and more durable than any machine on the market for the purpose. It will stand up and wear indefinitely without causing you any trouble or expense due to breakdowns.

It will reduce your labor and operating costs, increase your yield, and improve the quality of your sausage.

The "BUFFALO" Cutter embodies the only correct cutting principle for quality sausage. The curved knives revolve at a high rate of speed; pass through a slot in the comb within a fraction of an inch from the bowl, producing a uniformly fine cut sausage dough free from lumps and cords. Cuts without heating or mashing the meat.

Improve the quality of your Sausage and watch your profits grow. Write for Catalogue M.

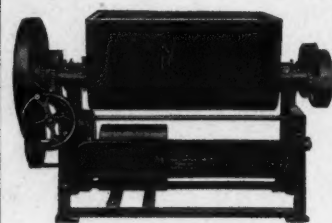
JOHN E. SMITH'S SONS CO.

50 Broadway,
Buffalo, N. Y.

4201 S. Halsted St.,
Chicago, Ill.

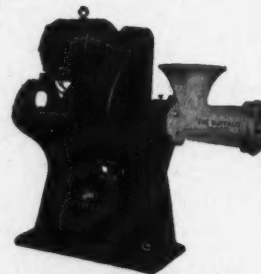
Douglas Wharf, Putney, London

"BUFFALO" Sausage Machinery



"BUFFALO" Mixer

Operates on only scientifically correct principles—same as mixing by hand. Tilts from center. Easy to operate. Mixing Paddles fastened to steel shafts, cannot come loose or break.



"BUFFALO" Grinder

Saves 50% in time, labor, power, wear and tear on machine—increases production 100%. Large chunks of meat can be run through the fine plate in one operation instead of two. Bearings will not heat or wear.



"BUFFALO" Stuffer

Easiest and fastest working hand stuffer ever invented. Double geared. Free from friction.



Freed

*from the shackles of
the paint can*

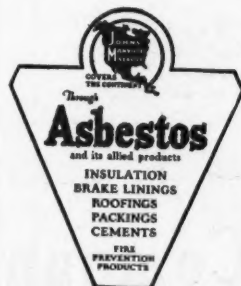
COVER your steel frame buildings with **Transite Corrugated Asbestos Roofing and Siding** and stop paying paint bills. Every sheet of Transite is a sheet of rock. It cannot rust, cannot rot, and cannot burn. So it never needs painting.

Transite means more than freedom from the paint can. It means freedom from the frequent, expensive repairs that ordinary roofing and siding must have. It means freedom from the need of frequent replacement.

JOHNS-MANVILLE Inc., 292 Madison Ave., at 41st St., New York City

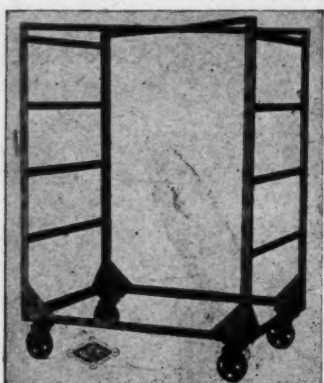
Branches in all large cities

For Canada: CANADIAN JOHNS-MANVILLE CO., Ltd., Toronto



JOHNS-MANVILLE

**Transite Corrugated Asbestos
Roofing and Siding**



SAUSAGE OR BOLOGNA TRUCK NO. 31

Made of angle steel frame through-out; finished black or galvanized.

Length	Width	Height	Weight
42"	30"	66"	150 lbs.

MARKET FORGE CO.
EVERETT, MASS.

Making Trucks and Racks Since 1887

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Shrouding Pins



To Clothe Beef

Turn out your beef sides the new way—bright, fresh and clean!

Made from tempered spring wire with new style washer to prevent tearing cloth.

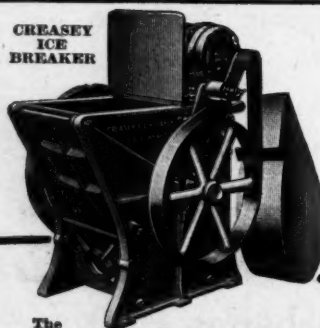
Write for Samples

We manufacture springs for all purposes, from brass—bronze—monel metal and steel.

Also made without washers

Muehlhausen Spring Co.
5841 So. Loomis Blvd.
Chicago, Ill.

CREASEY
ICE
BREAKER



The
CREASEY ICE BREAKER

Supplies ice to prevent heating of the meat in the cutter, giving fine, uniformly broken ice. The knives stay sharp longer, and output is increased. Comes completely equipped with motor and can be set anywhere. Quick shipment from stock.

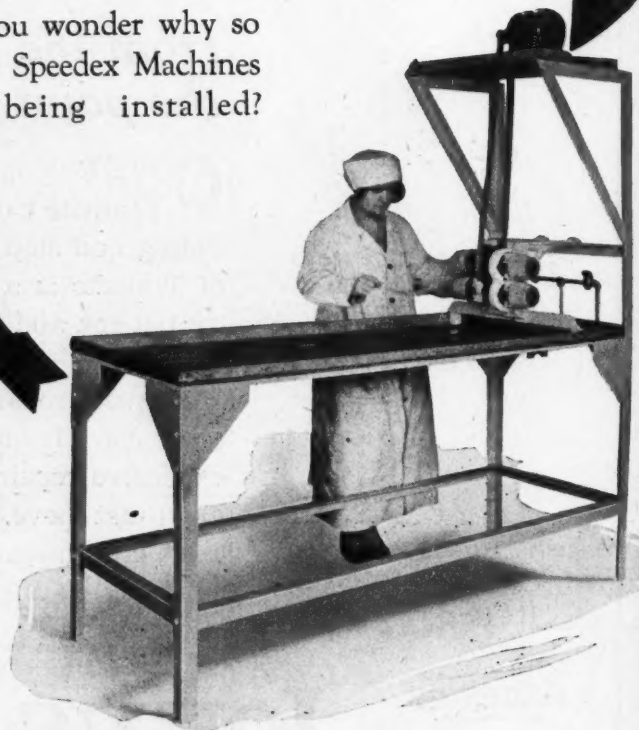
COCHRANE CORPORATION
3139 N. 17th St., Philadelphia, Pa. 222

SPEEDEX

1 person at the Speedex
1 stuffer with plenty of casings—
Keep
8 linkers supplied with Sausage

Do you wonder why so many Speedex Machines are being installed?

We will gladly furnish all detailed information.



Packers Utility Company

(Not Inc.)

320 Beethoven Pl., Chicago, Ill.

Eventually "BOSS" Prime Rendering of Edible or Inedible Material In Cookers With "BOSS" Prime System

**Will Be Known By All Packers and Renderers
As The Most Practical and Profitable To Use**

Installations and test runs made by Mr. John P. Harris, our Chemical Engineer, prove that "BOSS" Prime Rendering, being Perfected Dry Rendering and not modified wet rendering, is

- 1—The simplest and most positive in operation.
- 2—The lowest in initial and day to day operating cost.

And that it produces with "BOSS" Cookers, of most ingenious design and construction:

- 1—The lightest colored rendered fats with the lowest free fatty acids; and
- 2—The lightest colored cracklings with the highest protein content.

"BOSS" Prime 5x9 ft. Cooker

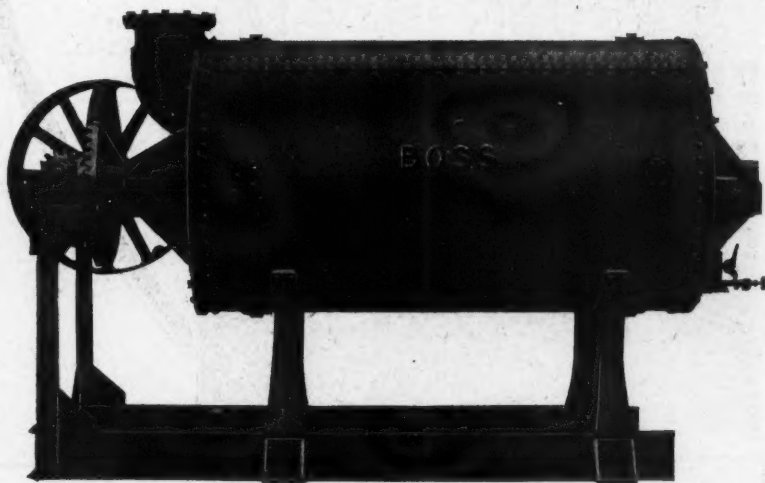


Illustration shows one of the battery of "BOSS" Prime Cookers with which Wilson & Company's Oklahoma City and Kansas City plants are exclusively equipped, and which have been in successful operation for more than a year.

Packers and Renderers! Let John P. Harris, former Director of Practical Research for the Institute of American Meat Packers, and the best posted expert on rendering, as well as lard, fats and oils, call upon you and assist you in making the most practical layout for part or a complete "BOSS" Rendering System, suiting your location and conditions.

Comparing Systems and their Results proves the "BOSS" the Best

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THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
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Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
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Factory and Main Office: 1972-2008
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Trouble with your cure?

When curing pickle ferments look out for sour meats!

Sugar in your pickle may be the cause of this trouble.

Have you tried the new curing sugar made specially for meat curing?

Godchaux's CURING SUGAR

tested by the Research Department, Institute of American Meat Packers, assures you

*Quality Product,
Uniformity of Cure and
Material Saving in Cost*

PRICE

in 100 lb. Bags.....\$5.20
per cwt. f.o.b. Reserve, La.
in 250 lb. Bags.....\$5.10
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Subject to usual sugar trade terms of 2 per cent cash discount.

Specially prepared for the Meat Industry in the modern Sugar Refinery of

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Godchaux Building,
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Let us have your inquiries. Delivered prices, both carloads and less than carloads, quoted on request.



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ARE package experts. Their package is used by the leading meat packers and retailers because of its merchandising value. Your package with your name on it will create sales. If you have a package merchandising problem they will gladly assist you in solving it. Send for samples of the

KLEENKUP

*The Package That
Sells Its Contents*

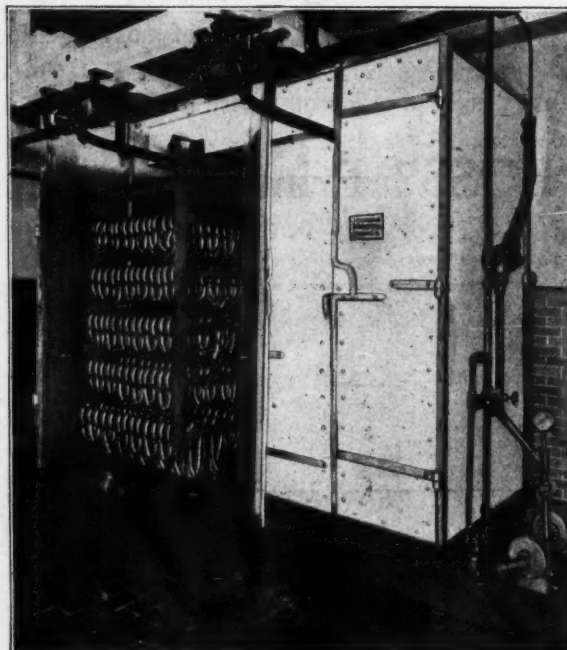
10 good reasons

why so many of the leading Sausage Makers and Packers are now installing the

JOURDAN PROCESS COOKER

1. Cooks quicker.
2. Absolutely uniform.
3. On the cage—no handling.
4. Colors while cooking.
5. Spotless coloring.
6. Untouched by hands.
7. Saves time, labor, and space.
8. Temperature controlled.
9. Produces best looking product.
10. Saves money.

Any one of the reasons justifies investigation.



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Process
Cooker
Co.**

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W. 20th St.,
Chicago,
Ill.

Sausage trimmings are high!

GRIFFITH'S PROCESSED FLOUR
with 350% absorption will increase
yield and help you make a profit

*Thoroughly Cooked
No Souring
A Wonderful Binder*

Warehouse Stocks in 28 Cities

THE GRIFFITH LABORATORIES

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Staple Products Presented in a New Way

CELLOPHANE will give your time-tested staple product the appearance of individuality which transforms it into a rapidly selling specialty.

The bright cleanliness of Cellophane, its protective qualities, which permit continual counter display, lend an appetizing "newness" which is instantly appreciated by the consumer and dealer, as well.

In devising new packages and display arrangements, you have at your command the services of the entire Du Pont Cellophane organization. We'll be glad to send you samples of Cellophane, and, if you'll tell us your needs, we'll submit plans for its most advantageous use in connection with *your* particular product.

Send for an interesting, illustrated booklet, "Your Product in a Show-Case of Its Own," describing this unusual wrapping material, its advantages and uses.

DU PONT CELLOPHANE CO., Inc.

*Sales Offices: 40 West 40th Street, New York City
Plant and Executive Offices: Buffalo, New York*

Canadian Agents:

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Limited

64 Wellington St., W., Toronto, Canada

Du Pont Cellophane is an unusual material, patented and trademarked, used for wrapping and many other purposes. It is absolutely transparent, strong, flexible, grease- and oil proof, dust- and air-proof, pure enough to eat and is not inflammable. Available in different thicknesses of clear transparent, also in colored and embossed.

DU PONT CELLOPHANE

REG. U. S. PAT. OFF.

LAYNE

GRAVEL WALL WELLS

supply water to
twelve leading
packing companies



These plants
recognize Layne
superiority

55

Layne Wells and
Pumps now used
by Packers

**Layne & Bowler
Mfg. Co.**

Memphis, Tenn.
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Write us for informa- tion and prices on

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter

Calvert Bacon Skinner

United Improved Sausage Molds

Monel Metal Meat Loaf Pans

Adelmann Ham Boiler

Jelly Tongue Pan

Maple Skewers

Knitted Bags

Best & Donovan

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Chicago, Ill.

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery

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When You Write
The Advertiser
Mention
THE NATIONAL PROVISIONER

What is the main factor of a Stuffer? Answer: the Piston or Plunger

All packers are almost daily made aware of the chief defect in all present stuffers. It is a well-known fact that there is hardly a machine on the market that doesn't, at sometime, have a leakage of air or water alongside the piston, with the consequent loss of time and annoyance to the operator and the effect on the quality of the product. In most all types of machines in use today, if the piston is tightened sufficiently to overcome leakage, then it will not descend, again causing loss of time and the necessity of loosening and tightening the piston.

The H-S Superior Stuffer Piston completely overcomes these defects. Mr. Packer, let us prove it to you in your present stuffer that our piston is leak-proof and will descend instantly upon the release of the air or water pressure.

We absolutely guarantee the H-S Superior Stuffer Piston to do what we claim for it, and guarantee our packing for two years, provided your stuffer wall is not scored.

We are not asking packers to invest in something that has not been tried. The H-S Superior Stuffer Piston has been in successful operation for more than two and one-half years. All experimenting has been done. Mr. Packer, if you desire to be relieved from the annoyance of leaking stuffer pistons, give us your order and be guaranteed relief.

We can make the H-S Stuffer Piston to fit your present stuffer. All that you have to do is give us the exact diameter, name of maker, and capacity of stuffer.

If you are in the market for a new stuffer, insist that it be equipped with the H-S Superior Stuffer Piston.

The Oberlin Mfg. Company of Oberlin, Ohio, has adopted the H-S Superior Stuffer Piston in their H. E. and air stuffers as a part of their standard equipment.

Manufactured and sold by

Van Hooydonk & Schrauder

P. O. Box 67

Monroe, Michigan

In ordering a piston or new stuffer equipped with our piston, mention
THE NATIONAL PROVISIONER.



The "United" Improved Sausage Mold

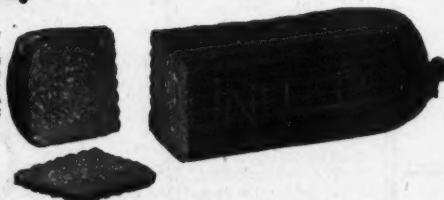
Identify your product by using the improved patented clasp lettering mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.

Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you
write us direct.

United Steel & Wire Co.
Battle Creek, Mich.
Atchison, Kans.



The "UNITED" produces uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

How Do You Cook Your Corned Beef?



C.B.7—Capacity 12 pounds
C.B.5—Capacity 15 pounds

The C. B. 7 for Corned Beef Splits constructed of cast aluminum, with yielding spring pressure.

Produces a superior product heretofore unequalled in flavor and appearance.

Reduces shrinkage considerably over other methods, thus paying for itself in a short while.



Product

Its appetizing appearance and wonderful flavor insure large profitable sales.

There is no waste. It is slicable from the first cut to the last, and each slice is just the size desired for sandwich or cold meat serving purposes.

By far, it surpasses any like product now upon the market.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory—Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St., Liverpool and 12 Bow Lane, London
Canadian Representative: Gould, Shapely & Muir Co., Ltd., Brantford, Ont.



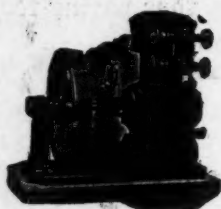
The New Improved Bausman Hog Scalding

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Ask your Supply House for details or write us direct

Bausman Manufacturing Co., Millersville, Pa.

Cold Facts



Enclosed Type Refrigerating Machines

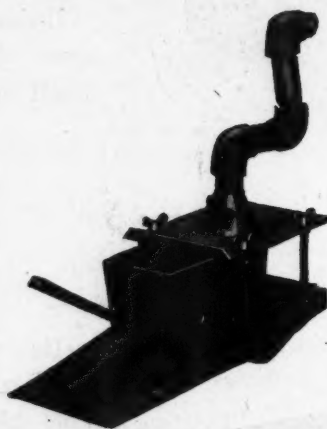
1. Have 43 years experience built into them.
2. Have 12 leading points of superiority.
3. Are installed in thousands of successful plants.
4. Are described in illustrated "Ice and Frost" bulletins; your copy on request.

Frick Company
WAYNESBURG, PA. U.S.A.
EST. 1883

Distributors in all Principal
Cities

THE GLOBE Meat Loaf Stuffer Attachment

No. 401



This adjustable stuffer attachment is used to stuff Meat Loaf into pans. It can be used on any style stuffer and is adjustable for bench height.

It saves labor and overcomes Government objection to filling pans by the old hand method.

The attachment is made up in the blue annealed steel and tinned after fabrication.

Meat loaf pans made to your specifications.

Write for Prices

THE GLOBE CO.

824-26 W. 36th St.,
Chicago, Ill.

AMERICAN Instruments

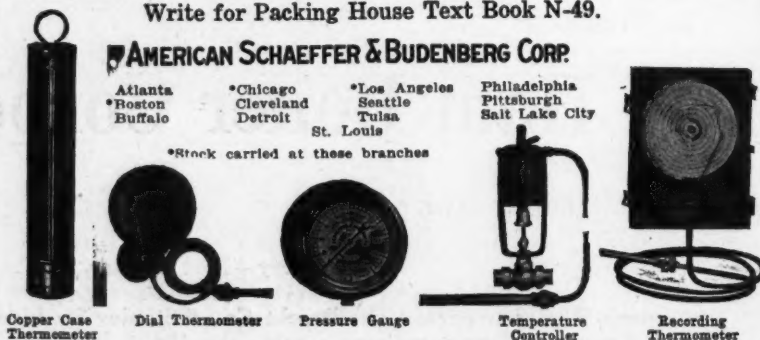
for the promotion of efficiency in the packing, sausage making and allied industries. They cut out guesswork and do away with shrinkage, underdone or overdone and off color products.

Write for Packing House Text Book N-49.

AMERICAN SCHAEFFER & BUDENBERG CORP.

Atlanta • Chicago • Los Angeles • Philadelphia
Boston • Cleveland • Seattle • Pittsburgh
Buffalo • Detroit • Tulsa • Salt Lake City
St. Louis

*Stock carried at these branches



Copper Case
Thermometer

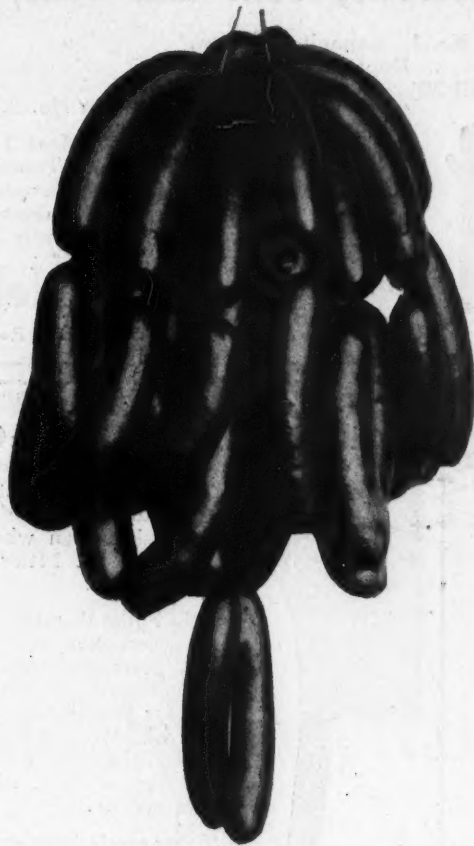
Dial Thermometer

Pressure Gauge

Temperature
Controller

Recording
Thermometer

Sheep



Casings

**South American
New Zealand
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Mongolian
Russian**

*Cleaning plants located in all principal killing centers
of the World*

ESTABLISHED 1853

THE BRECHT COMPANY

NEW YORK

HAMBURG

BUENOS AIRES

ST. LOUIS

Sanitary Meat Barrels, Cans and Tubs, all galvanized



No. 1

Meat Barrel No. 1. Capacity 250 lbs.
Diameter 18½". Depth 28½".
Height overall 30½".



No. 2



No. 3

Meat Can No. 2, Diameter 15". Depth 18".

Meat Tub No. 3,
Tinned or galvanized:
Diameter at top 19½".
Diameter at bottom 16".
Depth 15".

B. F. Nell & Company

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Chicago, Ill.



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FOR
EVERY
HIGH
PRESSURE
REQUIRE-
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THE HYDRAULIC PRESS MFG. CO.
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H-P-M
HIGH PRESSURE HYDRAULIC
PUMPS PRESSES VALVES

"FOR YOUR PRESSING NEEDS"

Cleavers for Long Service



F. B. Market Cleaver

LAY down a Foster Bros. Cleaver with another of similar design, and ask a man who knows cutlery which is the better. He will pick Foster Bros.

Why? Just this. He knows that these Cleavers have been made for over fifty years, that they are of most excellent quality, that they are the standard for good cutlery, and that butchers will buy them in preference to others. Butchers know that these are the Cleavers that will stand up and give service.

If your supply house cannot furnish information and prices, write to us direct

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Established 1835

Manufacturers of Scales and Butchers' Supplies

85-99 Cliff Street

No. 1040

New York City, N. Y.



Alluso Cleaver

Classified Advertisements will be found on page 63



Iron Recessed Plate Press

Filter Presses

FOR LARD & OIL REFINERIES
BEEF EXTRACT, GLUE &
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Tankage and Curb Presses

PACKING HOUSE MACHINERY
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Write for Information and Prices
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The Advertiser
Mention
THE NATIONAL PROVISIONER

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EQUIP your refrigerators and cold storage rooms with the genuine Wirfs "Airtite" Cushion Door Gasket—a flexible, rubberized, insulated strip that is widely known as the most efficient gasket made. Used by most refrigerating and cold storage plants. Makes a great big saving on your refrigeration costs by preventing continuous loss of cold air through door contacts. Send for samples and prices.

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Sole Manufacturer and Patentee
113 S. 17th St., St. Louis, U. S. A.



Made in 5 sizes to fit any door.
Cut above shows size No. 0
Jumbo for cold storage doors.

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**Dependable Merchandise
Dependable Service**

BERTH. LEVI & Co. INC.

ESTABLISHED 1882

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HAMBURG**

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"NIAGARA BRAND" Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda

Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I.

MANUFACTURED BY
Established 1840

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NEW YORK

VANGEUNS BROS.

Groningen, Holland
Telegraph Addr. "Casings"

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Offers solicited

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LONDON: 5 St. John St., Smithfield, E. C.

NEW YORK: 50 WATER STREET

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OPPENHEIMER CASING CO.

New York
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Hamburg
Sydney

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SAUSAGE CASINGS
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Toronto
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Buenos Aires
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SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

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SAUSAGE CASINGS

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Boston Mass.

"The Skins You Love to Stuff"

NEW YORK BUTCHERS' SUPPLY CO., Inc. SAUSAGE CASINGS AND SUPPLIES

513 Hudson St., NEW YORK, N. Y.

Tel. Rhinelander 4817

THE AMERICAN CASING CO.

Importers and Exporters

Sausage Casings and Spices

401-3 E. 68th St. New York City

PHONE GRAMERCY 3865

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Selected Hog and Sheep Casings a Specialty
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Los Angeles Casing Co.

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LOS ANGELES, CALIFORNIA

Sausage Casings

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large stock of all kinds of casings constantly on hand

Established 1903

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Sausage Casings

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Chicago, Ill.

HARRY LEVI & COMPANY

Importers and Exporters of Sausage Casings

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HIGH GRADE SAUSAGE CASINGS

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Direct Importers of Russian, Persian, Chinese Sheep
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Poultry Foods
Tallow and Oils

BUYERS OF
Beef Cracking
Calf Skins

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Philadelphia, Pa.

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Beef, Sheep and Hog Casings
all Descriptions

Beef Wessands a Specialty

IMPORTERS OF

High Grade Hog and Sheep
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REX BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

Double Refined Nitrate of Soda Prompt Shipment

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Hammerbrookstr 63/67 2, Hamburg

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Sausage Casings

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CASINGS PRODUCE CO., Inc.

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and Hog Casings

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Cudahy's Selected Sausage Casings

CAREFULLY
CLEANED

Hog · Beef · Sheep

UNIFORMLY
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The Cudahy Packing Co. U.S.A. III W. MONROE ST. CHICAGO, ILL.

Sewed Casings Exclusively

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F. M. Ward, Pres.

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Chicago, Ill.

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Sausage Casings

Arbour Hill, Dublin, Ireland
Sheep Casings a Specialty

Thomson & Taylor Company

Recleaned Whole and Ground

Spices for Meat Packers

CHICAGO, ILLINOIS

WANTED

TANKAGE—All Grades

GEO. H. JACKLE

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TRADE MARK



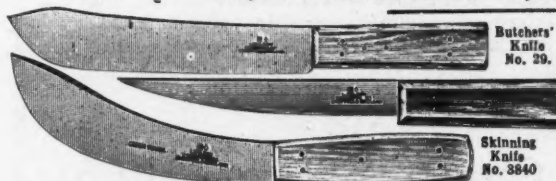
PEPPERCORN
AND DIAMOND
BRAND.

The Peppercorn and Diamond Brand Butchers Cutlery

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

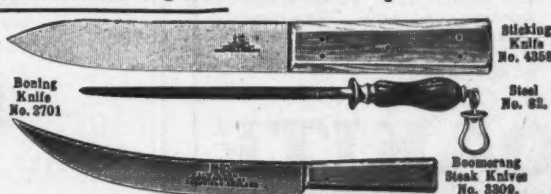
JOHN WILSON'S World-Renowned Double Shear Steel

Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 176 years and the demand is greater than ever.



Butchers'
Knife
No. 29.

Skinning
Knife
No. 3840



Boning
Knife
No. 3701

Sticking
Knife
No. 4358

Steel
No. 82.

Boomerang
Beak Knife
No. 3305.

Established

1750.

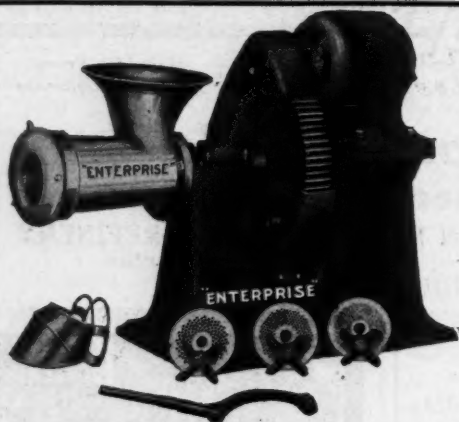
THE BEST THEN.

1926

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Works : Sycamore Street, SHEFFIELD, England. Agents :

H. BOKER & Co., Inc., Duane Street, NEW YORK.
May be obtained from all Storekeepers.



6000 lbs. per hour

That's the beef capacity of the fast cutting, smooth running "Enterprise" No. 1166 Chopper.

It is fitted with a powerful 15-h.p. motor that is cutting operating and labor costs and speeding production in many plants today.

Distance from ring to floor

permits carrier to be run under spout. Saves extra handling.

Four of the famous "Enterprise" knives and plates furnished, including knife and plate for cutting fat.

Send for catalog illustrating the "Enterprise" line. Seventy-two sizes and styles for every use.

THE ENTERPRISE MFG. CO. OF PA., Philadelphia, U.S.A.

MONARCH BRINE SPRAYS

This type Monarch "SQUARE" brass nozzle is exceptionally well suited for brine spraying, being non-clog; thick orifice for long wear, producing exceptionally good spray and costing very little.

The following capacities may be had in our $\frac{1}{4}$ " nozzle, based on 30 lbs. operating pressure, viz: 4, 6, 7, 10, 24, 37, 56, 120 or 150 gal. per hr. May be operated down to 10 lbs.

Write for prices and bulletin 6-AA



Monarch Mfg. Works, Inc.
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Galvanized Steel Delivery Baskets

Designed to meet packinghouse requirements. Folded and pressed from one sheet of 22 gauge galvanized steel, all in one piece; reinforced around the top with $\frac{7}{16}$ -inch steel rod. The handles are very substantial; placed on the end of the basket so that they will not injure or cramp the hand.

The containers are made in one size only, 28 inches long, 14 inches wide and 11 inches deep; they will nest one inside the other and take up very little room when not in use.

We emboss your name on the side of each container.

Net price \$2.75 each. In lots of 24 or more, \$2.50. F.O.B. Dubuque.

**Dubuque Steel
Products Co.**

Dubuque, Iowa

Sheet Metal Dept.
Kretschmer Manufacturing Co.



When you write the advertiser, mention THE NATIONAL PROVISIONER

OAKITE CLEANS

better—cheaper—faster

THERE is an easy, quick way for superintendents and purchasing agents of packing plants to find out how to clean ham boilers, ham racks, trimming tables, meat choppers, floors and equipment better, cheaper and faster. Simply ask to have one of our service men call. He will demonstrate, under actual working conditions. Then compare results. A post card to us will bring him to you. No cost or obligation.

OAKITE
Industrial Cleaning Materials and Methods
Oakite Is Manufactured by Oakite Products, Inc.
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WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

Specify

WEST CARROLLTON GENUINE VEGETABLE PARCHMENT when ordering wrappers for meats, butter, fish, and the like.

It is available in either plain or printed form, and in all standard size sheets, or in rolls.

More than twenty-five years' experience in the manufacture of genuine vegetable parchment assures you of prompt, careful service on a quality product.

May we submit samples and prices?

The
West Carrollton Parchment Co.
West Carrollton, Ohio

Do You Want to be Happy? Then Go Look at Happy People

These are the people who equip their plants with Ridgway Elevators.

"Cussin' the elevators" is a lost art in plants which "Hook 'er to the Biler."

The Ridgway Elevators put pep and joy into factories by helping make the work hum.

The Ridgway Elevators "get up and go" and get back while other elevators are getting started.

The Ridgway Elevators never "sour" the boss and the men by "going on the bum" just when you're the busiest.

Ridgway Elevator plants are those that pay the best wages and have the happy and contented working people.

Perfection in Elevators breeds Perfection in Management and Workers.

"Bunk," do you say? All right, test it out for yourself. Here is a 21 sample of the thousands who get Ridgway Elevators. All happy successes, eh? Our biggest money makers, you will notice.

United Gas Improvement Company	Procter & Gamble Co.	Crane & Co. (Dalton)
Yale & Towne Mfg. Co.	H. J. Heinz Co. "57"	United States Gov't.
Cluett, Peabody & Co.	Internat'l Harvester Co.	E. I. Du Pont & Co.
Consolidated Gas Co.	John Wanamaker	General Electric Co.
Nat'l Cash Register Co.	Remington Typewriter Co.	Packard Motor Co.
Hammermill Paper Co.	Continental Gin Co.	Continental Can Co.
	P. R. R. Co.	American Tobacco Co.
		John Morrell & Co.

These are the sort of Happy Hydrauliclickers that

"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

Over 3,000 in daily use

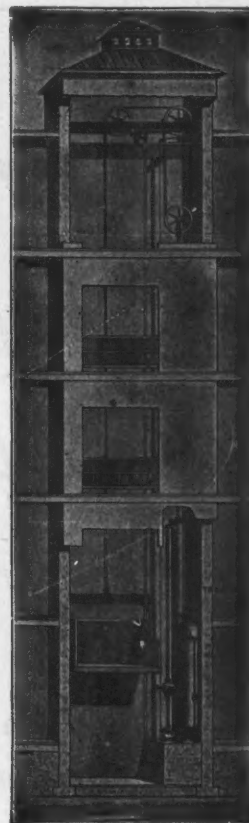
COATESVILLE, PA.



Double Geared



Direct Acting

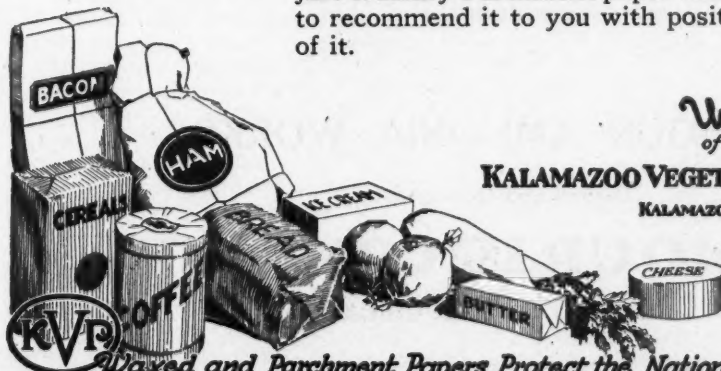


Uncle Jake says—

As a tight collar choketh off the wind, so doth the thought of fear close the door on success.

Very few people achieve success single handed and alone. Success is achieved by cooperation—by mixing brains and effort.

When we help you we help ourselves. K.V.P. Genuine Vegetable Parchment is a product so far in advance of just ordinary Parchment paper that we do not hesitate to recommend it to you with positive guarantee back of it.



Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.

KALAMAZOO, MICHIGAN

Waxed and Parchment Papers Protect the Nations Food.

Armour's

ANHYDROUS AMMONIA

*—Now
Produced
at
New
Plant
at
Niagara Falls,
New York*

*Send your orders to Ar-
mour and Company
Branch located in your
vicinity, or to Main
Office, Chicago, Illinois.*

Our Anhydrous Ammonia is manufactured at new plant now located at Niagara Falls, New York.

Of all the processes employed in the manufacture of Anhydrous Ammonia that used in the manufacture of ours, is the latest and the best.

Contamination, present in Ammonia manufactured under the old method, is not to be found in our new product. Do not be misled by statements to the contrary.

We guarantee our Anhydrous Ammonia to be free from moisture, and impurities that prevent maintenance of desired low temperatures, and is sold subject to consumer's test before attaching cylinder to machine.

*You want and need the Best Am-
monia. We have it! Stocks of 50
lb., 100 lb., and 150 lb. cylinders
carried in all large distributing
centers.*

ARMOUR AMMONIA WORKS

Owned and Operated by

ARMOUR AND COMPANY

GENERAL OFFICES, CHICAGO

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the post office at Chicago, Ill., under the act of March 3, 1879.

Vol. 75

Chicago and New York, August 28, 1926

No. 9

Packer in the Livestock Market

**He Must Buy High and Sell Low
In Order to Encourage Producer
and Not Frighten Meat Consumer**

Packers believe they have two important duties to perform for the public they serve. These are:

1. To keep as narrow a margin as possible between the price the consumer pays for meat and that the producer receives for livestock; and
2. To establish and maintain price levels that will promote maximum business in livestock, meats and provisions.

The accomplishment of these objects is made difficult because competition forces them to pay the highest market price for their raw material, and to sell their finished products at the normal market level.

The belief exists that only by encouraging the producer with the best price consistent with demand for product can a steady and sufficient supply of livestock be insured.

On the other hand, the price of product to the consumer must be such that he will buy generously, or the outlet for meat products becomes poor and the producer is penalized, not only in price, but also in demand for his livestock.

Packer's Buying Practices.

In order to perform his duty fully, both to the producer and the consumer, the packer often faces difficulties that force him to resort to varying practices in the purchase of his raw product, particularly in periods of scarcity.

In the past 50 years the centralized market has become the principal point from which the packer secures his livestock. This is the case whether he has a packing plant near such market, or whether he buys there and ships the animals some distance for slaughter.

The principal exception is in local plants far removed from market centers, which draw their needs from the immediately surrounding territory.

Despite the fact that the generally-conceded ideal method of livestock marketing is through the public centralized market, conditions of production and marketing are sometimes such that packers ordinarily depending on the central markets must resort to what is known as "direct buying."

This practice on the part of packers has been the subject of considerable criticism, not only from market agencies, but from certain classes of livestock producers as well. It is one that can readily be explained on economic grounds, and it has been shown to be supplementary rather than opposed to the centralized public market system.

In a talk before a recent session of the American Institute of Cooperation, F. Edson White, president of Armour and Company, discussed the economic phases leading to direct buying by packers, and its relationship to the fundamental duties that automatically fall to the packer.

During the period of more limited hog supplies prevailing in the past six months to a year packers have done more direct buying. In speaking of this practice, and the objection to it by certain groups, Mr. White

made the following comments on the place of the packer in the livestock and meat industry, and the means he must adopt to maintain that place.

Position of the Packer

By F. Edson White.

Many bitter charges have been made against packers for direct buying, but the only essential argument involved in the competition between direct and centralized marketing is the effect on the price level. Of all the intermediate agencies between producer and consumer, the packer alone is interested in a fair price level.

Between the packer and the producer, every one is naturally interested in obtaining a high price for livestock, while between the packer and the consumer, every one is likewise interested in obtaining a low price for meat.

The packer is, therefore, the only one in a position really to interpret a fair price, since one set of agencies wants to secure high prices to stimulate production, and the other set of agencies just as ardently seeks low prices to stimulate consumption. Hence, the packer's interpretation of a fair price level becomes one that promotes the greatest exchange of products between the producer and consumer.

What Determines Packer's Margin.

This constant pressure exercised upon the packer, coming from the two directions that it does, is the most powerful agent existing to produce efficiency in processing and distributing methods. Many times it seems as though business conditions are such that the producer and his agents can demand prices for the live animal that leave no margin at all for operation, when the conditions of the consumer market are taken into consideration.

Theoretically, the margin in the packing industry should be determined by the gross costs of operation of the most inefficient packer and distributor, who is essential in order to perform the total volume of slaughtering and distributing services. Yet, due to the diversity of methods by which packers can obtain their raw ma-

A False Notion

"Producers and most of their agents popularly believe that the packer can charge any price for a product, and compel the consumer to pay it," says Mr. White. This is proved by repeated "buyers' strikes" when high living costs forced product prices too high.

The packer cannot control the sales price and hold the demand—as is too sadly proved by the need for constant preaching to the trade against ruinous price-cutting, which has come to be a common practice.

Why? Poor Salesmanship? Sometimes, but often dire necessity!

terial, slaughter and distribute it, it is very difficult to determine just what this margin is.

Regardless of the difficulty in defining it, however, very small differences in the pressure of producer's or consumer's prices can bring about very great differences in the methods of buying and selling. It is because of the narrowness of this margin that packers are so soon forced from one operative policy into another.

Other Profits Compared to Packers'.

The opportunity for a direct comparison between the margins in important industries is offered by the reports for the last year of such businesses as the United States Steel Corporation, The Standard Oil Company of New Jersey, Henry Ford's great enterprise, and the packing companies.

The cash turnover of the United States Steel Corporation was approximately \$1,400,000,000 with nearly \$97,000,000 profit, or a return on total sales of 6.9 per cent.

The Standard Oil Company of New Jersey handled \$1,200,000,000 sales and made a profit of \$111,000,000 or 9 1/4 per cent. Ford participated in about \$900,000,000 sales and netted \$93,000,000, or 10.3 per cent.

All told, the three businesses, with 3 1/2 billions of sales, received a profit of \$301,000,000 or 8.6 per cent.

Contrast with this the returns of the two largest packers, Armour and Company and Swift & Company, each with sales slightly in excess of Ford, but each earning a profit in the vicinity of \$15,000,000, or 1.65 per cent.

Could a more striking comparison be offered of the effect of the two-sided pressure the packer must withstand than such a margin on sales? Yet, the public often considers the small earnings of the packing companies excessive, and blinks its eyes at what may well be considered normal profits in other fields.

Beliefs of the Producer.

Producers and most of their agents popularly believe that the packer can charge any price for a product, and compel the consumer to pay it. Such a belief is ridiculous, although one often hears it voiced by the producer's representative who advocates selling farm products on the basis of cost of production plus a reasonable profit, with no variance from this price.

The absurdity of this belief is daily demonstrated to the packer.

For example, during the short hog runs of April and early May, the stocks of pork loins were constantly increasing, regardless of light supplies and good purchasing power on the part of the consumer. The general price level for pork loins on a wholesale basis was about 30 cents, and a sufficient volume of trade, that was normally reached at 20 to 25 cent price levels, was forced out of the market at 30 cents, so that pork loins began to accumulate.

The same phenomenon was apparent in

Short Sight or What?

"The commission man exhibited only one desire—to raise the price level for live animals—and it seemed to make little difference to him whether the producer benefited from the increased price, or whether the speculator and trader benefited therefrom," says Mr. White.

What moved the producer's sales representative—misguided desire to serve his client, or too close proximity to the speculator and the scalper?

the lamb trade under the high prices of last winter, until the live market broke under the strain.

For a year and a half we have faced the same situation in beef, although the sensitive price level has been somewhat lower than usual.

The packer, therefore, not only has a responsibility for keeping his margins narrow, but also for working toward price levels that facilitate the greatest interchange of product between producer and consumer.

Effect of Speculators' Actions.

The reaction of the packer to the increased operation of market speculators therefore, becomes very natural, especially in times of light hog supplies. For instance, in the middle of May two successive days on the Chicago market brought 13,000 and 11,000 head of hogs, respectively, all of which first went into the hands of an order buyer or trader.

The commission man exhibited only one desire—to raise the price level for live animals—and it seemed to make little difference to him whether the producer benefited from the increased price or whether the speculator and trader benefited therefrom. All that the commission men did in justification was to point to the market quotations.

When hogs were topping the market at Chicago in the vicinity of \$14.50 or better, the carryover from one day to the next in the pens was almost as great as the total receipts. In order to maintain the abnormal market levels, commission men were allowing the hogs consigned them to be carried over a day and sold as stale hogs, rather than trade, even when the difference in price between them and the packer was only a nickel a hundredweight.

Packers Forced to Buy Direct.

It is just such situations as this that force the packer away from the public market and into the country to purchase his hogs. Such operations are a direct challenge to the two responsibilities of the packer previously pointed out—the preservation of a narrow margin in costs of operation between producer and consumer, and the maintenance of price levels that will promote the greatest exchange of livestock, meats and provisions.

The issue invested with the broadest public interest in the problem of direct marketing is the question of adverse effects

on livestock prices that react to the disadvantage of either producer or consumer.

Does direct marketing interfere with the active registration of livestock values at the public market? Does it tend to depress prices to the producer? Does it represent a trend toward more archaic methods of livestock marketing?

Effect of Direct Marketing.

Direct marketing can only interfere with the active registration of livestock values at the public market if the numbers so purchased become secondary to the numbers purchased directly.

An illustration may help to make this obvious. Last year a total of about 68,000,000 hogs were slaughtered in the United States. Of this number some 44,000,000 were shipped through central markets. About 14,000,000 of the animals included under total slaughter were killed outside of federal inspection and would never reach the public markets.

There were the sales of 44,000,000 head, therefore, with which to establish the public price record on 54,000,000 head. Obviously, 44,000,000 out of 54,000,000 head should be enough to register the reaction of supply and demand at the 64 markets under government supervision.

If there had been 46,000,000 or 48,000,000 that passed through these markets, it is difficult to see how the price level could have been modified, since the broad relations of supply and demand would have remained the same, and the influences affecting the packers in determining what they could pay for hogs would have been unchanged.

If there had been only 40,000,000 or 42,000,000 head so handled, and the remainder had been secured by direct marketing, the relation of live animals, volume of products and consuming trade still have been just as it was with 44,000,000 hogs going through the public markets. Market information would have been the same, the telegraph, radio and market papers would have been just as available, and the interaction of supply and demand just as keen.

His Reasoning is Wrong.

The exponent of the centralized market is convinced that if a packer's purchase requirements are reduced by direct marketing central market prices will slump. He does not realize that each direct shipment not only supplies part of the packer's demand, but just as urgently reduces the supply.

For example, if 80,000 hogs are available for marketing in one week, in a territory immediately surrounding a public market, and if conditions of the trade are such that the demand is for the same number of hogs, it makes little difference whether the 80,000 go through the central market, or whether 60,000 are thus marketed and 20,000 are purchased direct. The diminishing of the 80,000 hog requirement by 20,000 head purchased in the country is met by a decreased supply for the central market, so that only 60,000 head are left to meet the decreased demand for 60,000.

While this is a much simpler case than exists in actual practice, due to the competitive demand for different markets in different producing territories, the principle remains exactly the same.

Roughly speaking, each head of livestock shipped directly diminishes demand, but the number of animals which would normally go through the central market are diminished in exactly the same proportion. On the average, the relation between supply and demand is just the same

(Continued on page 46.)

How the Meat Packers Helped to Win the World War

This story has never been told in print. It will be related in a series of articles in THE NATIONAL PROVISIONER, based on government records and files of the Federal Food Administration. The first will appear in an early issue.

What the Institute is Doing this Week

Regional Meetings at Five Centers Precede Annual Convention Other Activities of Institute

PACKERS' CONVENTION PLANS.

Although the dates for the twenty-first annual convention of the Institute of American Meat Packers, which will be held at Chicago on October 25, 26 and 27, were definitely determined and announced only last week, preparations for the convention have been in progress for several months, with the result that a tentative program has been arranged which is sure to arouse wide interest throughout the industry.

In addition to the convention itself, a big feature will be the Public Conference on Education and Industry, which will be held during the last day of the convention, October 27, at the University of Chicago, under the joint auspices of the University and the Institute, with the co-operation of such civic bodies as the Chicago Association of Commerce, the Commercial Club of Chicago, the Industrial Club, and committees from leading industries of Chicago.

Here, leaders of some of the nation's greatest industries will discuss the outlook for 1927 of the oil, metal, communication, printing and publishing, automobile, and construction industries. Dwight W. Morrow, member of J. P. Morgan & Company, New York, will discuss the outlook for "Finance."

As has been the case during the last two years, important sectional meetings will be held just prior to the convention, on October 22 and 23. Several of the sections which have met separately on previous occasions will meet this year in joint session, and programs are being arranged that will be of general interest. Some of the meetings will last during the entire day, and present plans contemplate that the attendance will run up to two or three hundred at one or two of the sessions.

Sunday will be given over to registration and to musical entertainment, the details of which, to be announced later, are sure to arouse unusual interest.

On Monday morning, October 25, the general convention sessions will begin and will continue through Tuesday. They will be devoted to the business of the organization and to matters in which packers are deeply interested. The outlook for 1927 will be one of the subjects that will be discussed. Well-known men from the packing industry and from outside will be on the program. There will be many new features which, it is believed, will appeal greatly to all in attendance.

On Wednesday, October 27, the convention will join in the Public Conference on Education and Industry at the University of Chicago.

The social activities undoubtedly will be a feature of the convention. Plans already have been suggested for a round of dignified activities which, if adopted, will not be forgotten for many years to come by those who attend.

Announcement of convention headquarters and other details will be made soon.

TRADE ASSOCIATION METHODS.

W. W. Woods, Executive Vice President of the Institute, delivered two lectures this week to registrants from trade associations attending the National School for Com-

mercial and Trade Executives, held at Northwestern University, Evanston, under the auspices of the Chamber of Commerce of the United States, the National Association of Commercial Organization Secretaries, the American Trade Association Executives, and Northwestern University.

VETERANS' BUREAU MEAT BIDS.

With respect to meat supplies for the United States Veterans' Bureau hospitals the Institute's Washington representative, Norman Draper, has telegraphed to the Institute the following information:

"Am advised Veterans' Bureau has abandoned idea of aggregate bids for meat and products, and new proposal embodying plan to accept lowest bid on each product at each hospital is now being drafted and will be forwarded to members in the near future."

PACKER PRESIDES AT SESQUI.

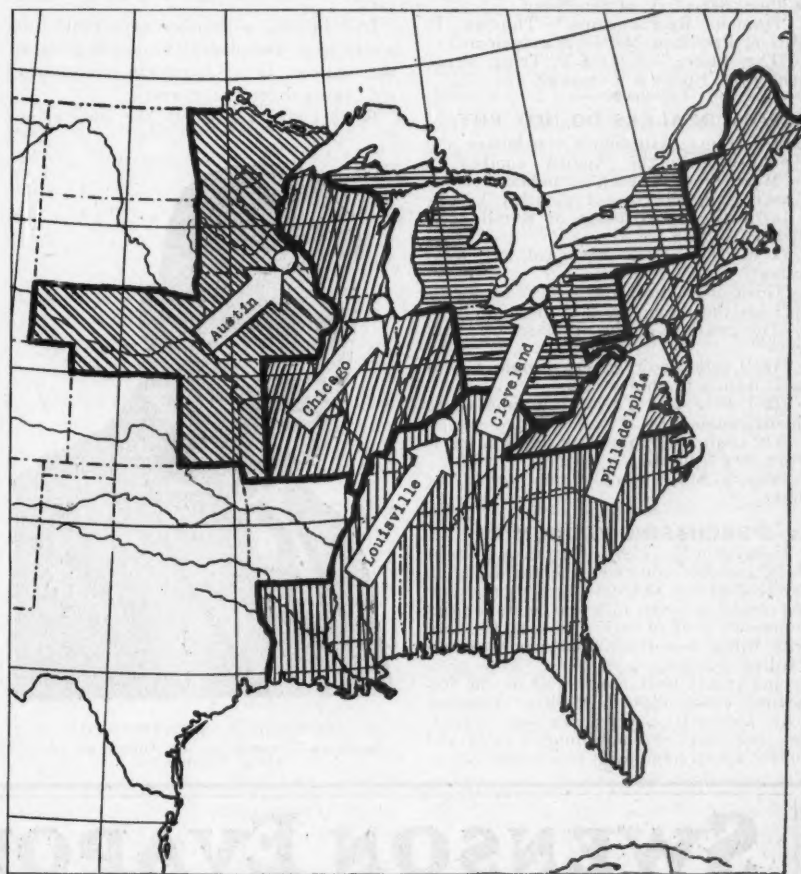
Oscar G. Mayer, President of the Institute of American Meat Packers, has accepted an invitation to preside at the afternoon session, September 8, of the Congress of American Industry, which will be held at Philadelphia from September 7 to 24 in connection with the Sesqui-Centennial International Exposition.

At this congress various authorities will discuss the contribution which different industries have made to the industrial success of the nation. At the session over which Mr. Mayer will preside L. J. Taber, Master of the National Grange, will speak on "The Agriculturist."

Other subjects and speakers at the congress will include:

"Natural Resources,"—Hon Herbert C. Hoover, Secretary of Commerce.

"Education,"—Dr. Payson Smith, Com-



WHERE PACKERS' REGIONAL MEETINGS WILL BE HELD.

This map shows where the pre-convention series of consolidated regional meetings will be held during September. The complete schedule for these meetings is as follows:

Chicago, September 10, to include packers in the Wisconsin, Chicago, Indiana, St. Louis Regions and Regional Committee, John A. Hawkinson presiding.

Cleveland, September 13, to include packers in the Michigan, Buffalo, Pittsburgh, Cleveland and Cincinnati Regions, S. T. Nash presiding.

Philadelphia, September 14, to include packers in the Philadelphia, Boston, New York City, Baltimore and Washington Regions, John J. Felin presiding.

Austin, Minnesota, September 21, to include packers in the Minnesota, Iowa, Nebraska and Kansas City Regions, C. M. Aldrich presiding.

Louisville, Kentucky, September 23, to include packers in the Tennessee, Kentucky and Southeastern Regions, Karl M. Zech presiding.

missioner of Education of Massachusetts.
"Research,"—Professor Alexander Silverman, University of Pittsburgh.

"The Chemist,"—Dr. Edgar Fahs Smith, University of Pennsylvania.

"The Engineer,"—Dr. Dexter S. Kimball, Cornell University.

"Power and Its Distribution,"—Gen. Guy E. Tripp, Chairman of the Board, Westinghouse E. & M. Company.

"Illumination,"—Dr. William C. L. Eglin, President The Franklin Institute.

"Transportation,"—Mr. Samuel Rea, Director, Penna. R. R. Company.

"Communication,"—Gen. J. J. Carty, Vice President American Telephone & Telegraph Company.

"The Financier,"—Daniel Crissinger, Government Federal Reserve Board.

"The Distributor,"—Albert L. Salt, President Graybar Electric Company.

"The Constitution of the United States,"—Hon. James M. Beck, former Solicitor General of the U. S.

"Industrial Associations,"—John E. Edgerton, President National Association of Manufacturers.

"The Employee, His Responsibilities,"—Hon. James J. Davis, Secretary of Labor.

"The Employer, His Responsibilities,"—Chas. Piez, President Link-Belt Co.

"Labor,"—William Green, President American Federation of Labor.

"Industrial Management,"—Henry S. Dennison, President Dennison Mfg. Co.

"Religious Liberty,"—Hon. Curtis D. Wilbur, Secretary of the Navy.

"Human Relationships,"—Thomas E. Mitten, President Mitten Management.

"The Future,"—Ernest T. Trigg, President John Lucas & Company, Inc.

WHY DEALERS DO NOT BUY.

Culled from a salesman's vocabulary and published in the August number of "Meat Trade Topics," a publication for meat salesmen issued monthly by the Institute's Department of Retail Merchandising:

"I don't suppose you need any loins today?"

"Gosh, it's almost too hot to work."

"I see those hams didn't sell so well."

"The market ought to ease off next week."

"Well, you can't expect people to eat meat during the hot weather."

"If I were you, I'd close up and go to the ball game."

"Of course, if you think Jim's price is right, buy from him."

"You're busy now, phone me at the plant."

PURCHASING ECONOMIES.

In bulletin No. 159-V, Purchasing Series A-16, member companies of the Institute received notice and details of money-saving prices on seven additional commodities commonly used in packinghouses, together with other important announcements regarding purchasing matters. New price arrangements were announced on the following commodities: Grease removing soap, automatic pencils, mucilage spreaders, suit cases, bacon skimmers, oiled and rubber aprons, and meat loaf ovens.

Institute Committees

VI—Committee on Improved Livestock Production.

(EDITOR'S NOTE.—This is one of a series of sketches of the various standing committees of the Institute of American Meat Packers. These committees have done and are doing excellent work for Institute members, which has played an important part in the progress of the industry as a whole.)

No subject is more important to the packer than the source and kind of livestock available for him to use. And any movement that tends to improve the type or quality of the livestock coming to market is an important one from the standpoint of the packer.

To help in this vital work as much as possible, the Institute maintains a Committee on Improved Livestock Production, under the very able direction of E. N. Wentworth, head of Armour's Livestock Bureau.

This committee conducts studies on the important soft drink question, the government work on Brahma cattle, special type hog production, etc. It was also proposed last year to establish a fellowship from the Institute to conduct such experiments along these lines as might be found necessary.

In addition, a number of medals and prizes were awarded to boys and girls at the various fairs, livestock expositions, etc., throughout the country.

Besides Mr. Wentworth, the other mem-



EDWARD N. WENTWORTH
Chairman Commission on Improved Livestock Production.

bers of this committee, including the subcommittee on special type hog production, are:

T. H. Ingwersen, Swift & Company, Chicago; R. T. Keefe, Henneberry & Company, Arkansas City, Kans.; Carl Kroeck, Oscar Mayer & Co., Inc., Madison, Wis.; A. E. Petersen, Wilson & Co., Chicago; J. P. Phillips, Birmingham Packing Co., Birmingham, Ala.; G. C. Shepard, The Cudahy Packing Co., Chicago; Howard R. Smith, Shafer & Co., Baltimore, Md.; W. H. White, Jr., Atlanta, Ga.; A. T. Kearney, Swift & Company, Chicago; Tage U. Ellinger, Armour and Company, Chicago; Ben F. Hormel, Geo. A. Hormel & Co., Austin, Minn.; P. A. Jacobson, Interstate Packing Co., Winona, Minn.; W. S. Nicholson, Wilson & Co., Chicago.

WORK OF THE MEAT BOARD.

Protection of the interests of all branches of the meat and live stock industry, assisting the consumer to know the truth about meat as a food and its place in the balanced diet, and carrying on scientific researches into the subject of meat, constituted the work of the National Live Stock and Meat Board for the year ended June 30, 1926.

Many excellent results of the board's work during the year are defined in the third annual report by R. C. Pollock, general manager, but there is no means of measuring the full extent of its constructive influence upon the live stock and meat industry.

The work was divided into two distinct classes—education and research.

The educational program included housewives' meat schools; radio talks from stations located at different points over the United States; "quality in meats" exhibit at the International Livestock Exposition at Chicago and the cooperation in similar exhibits at other expositions and fairs, and the national meat story contest, participated in by some 10,000 girls representing 509 high schools.

The educational publicity featuring meat was widespread in the daily and weekly press of the country and in publications more closely related to the live stock and meat industry. Each year since the board has been organized has been noteworthy for the increased interest displayed by the nation's press in the program of education and research on the subject of meat.

One of the most popular publications issued by the board during the year was "Ten Lessons on Meat." This has found wide circulation and has been used as a text in colleges and in 555 high schools in 46 states.

"Meat for the Family" has proved another popular booklet. It was issued in both Christmas and Easter dress and has gone into 418,000 homes.

A number of other publications were
(Continued on page 32.)

SWENSON EVAPORATORS-

*The Recognized Standard
for Animal By-Product Liquors*

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

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Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American
Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of
New York)

at the Old Colony Building, 407 So. Dearborn
St., Chicago.

Eastern Office, 15 Park Row, New York.

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PAUL I. ALDRICH, Editor and Manager

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Old Colony Bldg., 407 So. Dearborn St.
CHICAGO, ILL.

Telephone Wabash 0742, 0743, 3751.
Cable Address "Sampan," Chicago.

EASTERN OFFICES.

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Telephone Barclay 6770.

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they wish to continue for another year, as
we cannot recognize any notice to discon-
tinue except by letter.

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mail trains in Chicago every Saturday
before 11 a. m. It should reach you
promptly.

*If there is any delay, please save the
wrapper, mark on it the hour of delivery
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NATIONAL PROVISIONER, Old Colony Bldg.,
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This will aid us in obtaining proper
service for you from the Post Office.

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Packer in the World War

Napoleon said that an army fights on its
stomach. If that is true, then the Ameri-
can packer and the American hog producer
provided the vital wherewithal for the
Allied armies during the World War.

Europe looked to America for 50 per
cent of its meats and fats at the beginning
of 1917. The packing industry put its
shoulder to the wheel and did a large
share in urging hog producers to furnish
them the raw product for the manufacture
of meats and fats.

Packing plants were run night and day,
so that great supplies would be on hand
to meet every emergency. Trainloads of
product were loaded and started on their
way on less than 12 hours' notice.

Some of the foremost refrigeration engi-
neers in the industry drew up plans for
cold storage warehouses in France to re-
ceive and care for meats for the armies.
And they did this in record time, the com-
pleted system working without a flaw.

What American pork meant to the
Allied nations, the methods of producing,
manufacturing and marketing this vital
food product, and the part it played in
warding off starvation during and after the
war in European countries is told in a
book on "American Pork Production in
the World War," by Dr. Frank M. Surface.
This story will appear serially in THE
NATIONAL PROVISIONER, beginning in an
early issue.

Trend of Livestock Prices

Index numbers and graphs sometimes
appear too technical for the average packer
to study. He wants his facts presented to
him in a few simple words.

So it is left to the statistician and econo-
mist to work out the charts and index
numbers and to interpret the trends for
the busy man. Such work has been under-
taken by the Department of Live Stock
Economics of the International Live Stock
Exposition, at Chicago.

Report has recently been made by this
department on a study of trends in slaugh-
ter and value of livestock since 1921. This
study was undertaken primarily to be of
assistance in interpreting current condi-
tions in the livestock industry, and to give
some sound basis on which future market-
ings of livestock can be predicted. This
is desirable, as daily and seasonal fluctua-
tions in marketing and price quotations
only add to the difficulty of seeing clearly
the trends in the industry.

In this study, consideration is given to
the relationships of supply and price, the
competition between the various kinds of
livestock, the effect of consumer demand

on price level, and other important in-
fluences.

In the report of the study covering the
period 1921-1925 attention is called to the
fact that the regular ups and downs in the
livestock industry, known as cyclical
movements, have been well established. In
the case of hogs, cycles covering 4 to 5
years have been found to exist. Cattle
cycles cover 14 to 17 years, and sheep
cycles 8 to 10 years.

Both volume and prices move in such
cycles, but in opposite directions. A close
study of these movements has been found
an aid in forecasting receipts and prices.

This study shows that the cattle price
cycle has been on a slowly upward trend,
the rise beginning in the first six months
of 1922. A break in the upward trend was
evident in the winter of 1924-1925, due to
heavy marketings, probably resulting from
drought in certain sections and a soft corn
crop. It is believed, however, that the
price curve is likely to continue its slow
upward movement for some years to come.

The period of this study, 1921-1925,
covers an entire hog cycle, 1921 being
characterized by low production and low
prices. This was followed by two and
one-half years of heavy production, with
prices correspondingly low. Since the
liquidation of the large crops of 1923 and
1924, prices have been higher. Beginning
with the spring of 1925, production and
prices have remained fairly constant.

It is believed that a constant ratio be-
tween volume and price will continue
throughout much of 1926, with another
upward movement in volume and down-
ward movement in prices next winter, pro-
viding there is a good corn crop.

In the case of sheep, the study shows
that following 1921 which witnessed the
end of the post-war depression in sheep,
the industry has experienced four years of
increasing prosperity with mounting prices
and slaughter on a conservative basis. As
the sheep cycle usually covers four to five
years of relatively high prices followed by
as many with low prices, a somewhat less
attractive market seems in prospect.

In chartering the trends of volume and
price, it was found that an inverse relation-
ship generally exists between them. That
is, when volume is large price is lower,
and vice versa.

However, important exceptions were
found to the general rule in the study
made. In 1921 slaughters were low and
prices also low. In 1925 slaughter was
average but prices were 20 per cent over
average. It is evident, therefore, that
supply alone does not determine prices,
demand being an even more important
factor.

PRACTICAL POINTS FOR THE TRADE

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Proper Color on Frankfurts

An Eastern sausage maker is having trouble getting the right color on his frankfurts. His trade demands a certain colored product, and he is having poor luck getting it. He says:

Editor The National Provisioner:

My frankfurts get a dark red color and take smoke like meat that sours or has no pork in it. My trade demands a frankfurt that smokes a golden yellow or brown, so I use about 40 to 60 lbs. pork.

I chop my hot bull meat at the end of the day's work, use crushed ice say 50 to 60 per cent, add 2½ lbs. salt, 3 oz. saltpeter to 100 lbs. meat. This I put in trays 6 in. deep, store in cooler over night at a temperature of 40 degs., take to chopper the next morning and put a little ice on the meat and add the fresh pork trimmings, mostly regulars for bologna and franks, and add spices.

The franks are sent to the smokehouse direct from the stuffing bench. I have tried leaving them in the cooler over night and smoking the following day, but with unsatisfactory results.

How can I get the desired color on my finished frankfurts?

This inquirer is not satisfied with the color he gets on his frankfurts and has felt that the trouble may be in the way he handles his bull meat.

However, in so far as the handling of the meat is concerned, there seems to be no reason for the difficulty experienced in obtaining the desired color, provided the smokehouse facilities are adequate.

The spices added to the meats are named, but there is no mention of the addition of sugar. It is suggested that 8 oz. of good curing sugar be used to each 150 block of meat. This will help the color.

It is optional whether the sausages are delivered direct to the smokehouse from the stuffing bench, or allowed to remain overnight in the cooler. In either case the product should be allowed to hang in natural temperatures, so that the moisture on the outside of the casing will dry off before placing in the smokehouse.

Trouble in the Smokehouse?

The dark color complained of is sometimes caused by insufficient ventilation in the smokehouse, or too much moisture in the sawdust, provided this material is used.

It would be well to investigate the drafts and ventilation in the smokehouse. Possibly there is not a good free draft so that the heat will pass through the product and out. If there is not sufficient ventilation, moist sawdust may develop what is known as a cloudy smoke, and the product will darken under these conditions.

When the product is placed in the smokehouse, start the temperatures around 130 to 135 degs. until the casings are thoroughly dried and begin to show a little color, then gradually raise the temperatures and finish off at 155 to 160 degs.

Turn the product around in the smokehouse occasionally and see that the heat and smoke are evenly distributed. In this way the product develops a uniform color.

Use of Sausage Color.

If there are smokehouse difficulties that cannot be readily overcome, it might be well for the inquirer to adopt the use of

certified color. This reduces the time in the smokehouse and effects a saving on shrink, as the product can be cooked in a solution of color water as soon as the casings are dried off and show a little color. The color solution can be regulated to any degree of color desired.

Full information on the smokehouse equipment used might help in locating the difficulty this inquirer is having with the color of his frankfurts.

Why Sausage Turned Dark

A very discouraging thing is to find that sausage discolored after it has been made a short time. There are many causes for this, but it is not always easy to locate the difficulty.

A Southern sausage maker who has been having this trouble writes as follows regarding it:

Editor THE NATIONAL PROVISIONER:

We wish to ask your kind assistance in solving the difficulty that we are experiencing with our country-style smoked pork sausage becoming discolored within 24 hours after it is taken from our smokehouse.

Our formula includes 125 lbs. beef cured with 12 oz. nitrate of soda and 4 lbs. salt for a period of 3 days in a temperature of 30 to 35 degs. We also use 100 lbs. pork trimmings and cheek meat cured for the same period and at the same temperature with 12 oz. nitrate of soda and 3 lbs. salt.

The meat is then chopped, mixed, and seasoned. No water is used in mixing. The product is stuffed in hog casings, placed in the smokehouse and smoked with a slow wood fire for a period of 8 to 9 hours.

When taken from the smokehouse it has a beautiful color. We do not put it in

the cooler, but allow to hang on the sausage tree for the next 12 hours, when it is packed in 5 lb. packages and placed in the vestibule of our cooler, where the temperature is about 50 degs.

We are disappointed with the color at the time it is ready to be delivered, turning from a bright red to a disagreeable looking black. We will appreciate very much any information that you might give us to help overcome this.

The inquirer is using a good formula for "country style smoked sausage," but is having bad luck with it as it turns very dark after it has been made a short time.

This sausagemaker seems to be using entirely too much nitrate of soda in curing his meats. The 12 oz. used for 100 to 125 lbs. of meat should be reduced to 2 oz. for each 100 lbs. of meat.

Too much saltpeter or nitrate will give a good color which is a mere flash in the pan during the smoking process, but the color will not be lasting, as the product eventually darkens.

The reduction of the nitrate of soda used to 2 oz. per cwt. of meat will be found to be quite sufficient for satisfactory results.

This inquirer does not mention using sugar in the spice formula. It is suggested that about 6 oz. of good curing sugar be used to each 100 lbs. of meat. This will help both the color and flavor.

This inquirer's difficulty lay in his curing formula, but discoloration is due to many other causes. A discussion of "Mould and Discoloration in Sausage" appeared in an earlier issue of THE NATIONAL PROVISIONER. It can be secured by subscribers by sending a 2c stamp with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

MILD-CURE MEATS AND MOLD.

A frank and informing talk for a salesman who sells quality mild-cured meats to give to customers who are apt to complain about spoilage, and who need advice on the handling of product:

Mold comes to smoked meats in summer just as heat comes in summer. It can not be avoided. Heavily salted meats are less liable to mold than mild cured meats. Our meats are the finest and mildest on the market. Consequently they are apt to get moldy when kept too long.

Our advice to merchants is to have only one week's supply shipped at a time, and keep the pieces separated when they arrive so that air can circulate between them. Sell quickly and order a fresh supply. Always sell the old before offering the new.—Old Hickory Smoke.

USING UP A PORK BONE.

A pork bone provides the basis for this delicious and very inexpensive meat dish.

Cook a pork bone on which there is still some meat. Drain and steam oatmeal in the liquor thus made. Run the pork through a food chopper and add the oatmeal. Season well, pour into pans and let stand until cold. Slice and fry a crisp brown.

Do you use this page to get your questions answered?

Figuring Sausage Costs

Are you making money on your frankfurts?

Do you make frequent tests to find out whether your frankfurts are showing a profit or a loss?

Cost of materials is likely to change over night, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S revised Sausage Test Card will help you in your figuring. Fill out the coupon below and send it in for a supply of these forms.

The National Provisioner,
Old Colony Bldg.,
Chicago.

Please send me.....Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name
Street
City

Single copies, 2c; 25 or more, 1c each;
quantities at cost.

Points on Hog Buying

A knowledge of the kind of hogs included in the different market classifications is important for economical hog buying. One subscriber asks for information along this line. He says:

Editor The National Provisioner:

Market quotations give gradings of different kinds of hogs, but I am not familiar with the weights and qualities coming within each grade. Will you kindly explain?

This subscriber wants a definition of the different classes of hogs quoted at the larger markets.

The classes most commonly quoted are prime heavies, butchers, packing hogs, lights, yorkers, shipping hogs, pigs, stags and boars.

Prime heavies.—The class prime heavy includes hogs weighing 300 to 400 lbs. and over. They must be very smooth, mostly barrows too heavy to be classed as butcher hogs. At some markets they are called "fat backs." This class includes only the one grade, "prime," the lower grades coming under the classification of packing hogs.

Butchers.—Butcher hogs vary in weight from 190 to 325 lbs. It is one of the largest classifications of market hogs. This class includes the very smooth and well finished hogs of high quality and good form, but they must not be too lardy. Usually barrows are included in this class although many gilts come within the classification. The typical butcher hog is compact, thick, and has a deep and smooth body of moderate length.

Butcher hogs are quoted as "heavy butchers," weighing 250 to 325 lbs.; "medium butchers," 220 to 250 lbs.; "light butchers," 190 to 220 lbs.

Within these classes the hogs are graded as choice, good, and medium. Common butchers come within a lower classification.

Packing hogs.—The class known as packing hogs includes the rougher and heavier hogs, largely old sows and coarse rough barrows not good enough to class as butcher hogs. Some smooth stags are also included in this class.

Packing hogs are divided according to weight into four grades:

"Heavy packing," 350 to 400 lbs. and up, includes the smoother and better grades of heavy weights.

"Rough heavy packing," 350 to 400 lbs. and up, includes both heavy and rough. Throw-outs from other loads are also included in this grade.

"Heavy mixed packing," averaging 300 to 350 lbs. in weight, includes a wide range of quality and is sometimes sorted for other grades or classes.

"Light mixed packing," weighing 220 to 300 lbs., also includes a wide range in both quality and weight.

Packing hogs also are graded according to quality as good, medium, and common. Those grading higher than good are included with packing hogs.

Light hogs.—This classification includes hogs weighing from 130 to 200 lbs., which are too light or too rough to be classed as butcher hogs. These hogs range widely in quality as well as weight.

Hogs in this class grade from common to choice. This class is subdivided in a general way into "yorkers," "light lights" and "light mixed."

"Yorkers" are light hogs, weighing 160 to 190 lbs. They are very smooth and of high quality and generally go into the order buying trade.

"Light lights" range in weight from 130 to 150 lbs. These hogs are most popular in the fresh meat trade or with the shippers.

"Light mixed" is applied to carloads made up of hogs of all grades, the average weight of a car not exceeding 200 lbs.

Shipping hogs.—This is a term applied to hogs bought by shippers, to be forwarded to other points for slaughter. This class is something of a duplication of light and butcher hog classes, but the term is not uncommon on markets where order buying is done on a large scale.

Pigs.—Everything in the pig line, ranging from 130 lbs. down to 60 and sometimes as low as 50 lbs., is included in this class. Pigs grade all the way from common to choice. Roasting pigs appear in small numbers at certain seasons of the year and average in weight from 15 to 30 lbs.

Stags and boars.—The better grades of smooth stags are often included in the class of heavy packing hogs. Frequently, however, they are sold in a separate class and are graded good, medium or common. They are subject to a dockage of 70 lbs. at most markets.

Boars sell much lower than other hogs. Sometimes the older and coarser boars are condemned by government inspectors and are of value only in the grease tank, because of the strong flavor of the meat. They are graded as common or fair. This is an undesirable hog on the market and is discriminated against sharply in price.

This information will give the inquirer a good idea of the different classes and grades of hogs appearing on practically all markets.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER for smoking methods for cured meats. Full directions for soaking and smoking S. P. meats have been published in THE NATIONAL PROVISIONER, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

A reprint of this may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp:

THE NATIONAL PROVISIONER,
Old Colony Bldg.,
Chicago.

Please send me reprint on smoking
bacon and hams.

Name

Address

City

Enclosed find a 2c stamp.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

William C. Lape, doing business as the Barkie Company, Hollywood, Calif. For frankfurts. Trade Mark: BARKIES. Application serial No. 231,267. Claims use since July 10, 1925.

Clayton E. Cook, Kansas City, Mo. For margarine. Trade Mark: C. E. COOK'S NUT MARGARINE OLEOMARGARINE. Application serial No. 231,982. Claims use since about 1920.

NOT SUBJECT TO OPPOSITION.

Oswald & Hess Company, Inc., Pittsburgh, Pa. For hams, bacon, lard and sausage. Trade Mark: DELICIOUS. Application serial No. 216,548. Claims use since about May 29, 1920.

Delicious

EQUIPMENT APPLICATIONS

Steiner Manufacturing Company, St. Louis, Mo. For electrically operated meat choppers, coffee mills and slicing machines. Trade Mark: THE "LION." Claims use since April 1, 1926.

Aktiebolaget Stille-Werner, Stockholm, Sweden. For meat slicing and cutting machines and parts thereof, table knives and table forks made of base metal; razors, safety razors, safety razor blades, scissors, saws, borers, drills, tongs and pincers. Trade Mark: STILLE SWEDEN. Claims use since June 1, 1924.

KEEPING MEAT PLANT CLEAN.

The Oakite Chemical Co., New York, N. Y., manufacturers of Oakite products for industrial cleaning operations, announces a re-organization, with the new name of Oakite Products, Inc., a New York state corporation with \$2,000,000 capital.

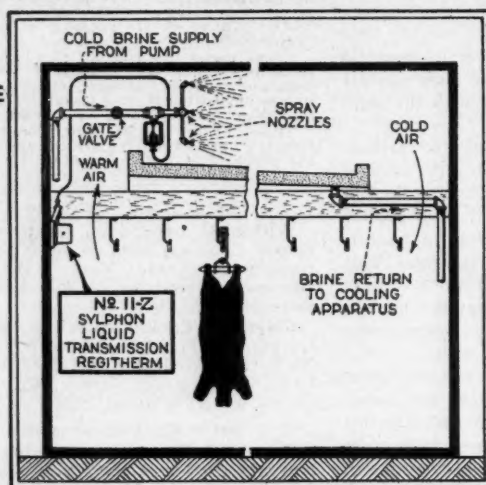
While the personnel of the management and the field organization of 70 cleaning specialists, located in 59 cities in this country and Canada, will remain the same, the new organization is planning to greatly enlarge the scope of its work.

Starting in 1909 with Oakite as its first product, many different compounds with a varied range of uses, and all based on Oakite and its emulsifying properties, are now manufactured.

Through its field service, laboratory and research work, the company has given a striking example of what organization, technical knowledge and painstaking attention to the problems of manufacturers can accomplish along the lines of reducing costs, increasing production, simplifying handling methods, improving quality of work, and eliminating unnecessary waste, risk and dangerous fire hazards in the more than 300 different lines of industry it now serves.

Oakite Products, Inc., the new firm name of the company, will hereafter appear in all advertising in various technical and trade publications. The general offices of Oakite Products, Inc., will continue to be at 22 Thames Street, New York, N. Y., and the factory as heretofore at Bush Terminal, Brooklyn, N. Y.

Another Way to Provide Automatic Temperature Control for Carcass Coolers



No. 11-Z Sylphon Regitherm installed in carcass cooler equipped with the Bloom system of over-head brine spray left.

If your carcass coolers are chilled by means of an overhead brine spray loft, supplied with brine at a fixed temperature—this application of a Sylphon No. 11-Z Regitherm offers you a thoroughly reliable, completely automatic means of preventing the temperature of the cooler from falling below the exact degree required. There will be no possibility of spoilage due to excessive temperatures, nor will you pay for needless cold brine consumption.

Easy to Install

A Sylphon No. 11-Z Regitherm is easy to install because both the valve and the thermostatic covered case can be handled separately and the transmission tubing (which may be of any length) can then be snapped into T-slot connections to join the two. It requires no operating supervision whatsoever. Just set the dial at the degree you want and it will function indefinitely. As you can readily see the instrument is self-contained and operates without complicated or delicate auxiliaries of any kind.

Ask for Bulletins NPT-110 and NPT-106



Sylphon No. 11-Z Regitherm for the automatic control of brine cooled refrigerating systems.



The well-known Sylphon Bellows which is the motor element in every Sylphon Temperature Regulator, is the most durable, flexible, sensitive and accurate temperature control unit known to engineering science.

THE FULTON COMPANY KNOXVILLE, TENN.

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European representatives: Crosby Valve & Engineering Co., Ltd., 41-42 Foley St., London, W. I., England. Canadian representatives: Darling Bros., Ltd., 120 Prince St., Montreal, Canada.

EUROPEAN PROVISION CABLES.

Since the receipt of last week's European provision cable from American Trade Commissioner E. C. Squire, Hamburg, Germany, by the U. S. Department of Commerce, the market for provisions at Hamburg has become rather weak, with poor consumptive demand. Stocks, however, remain about average. The approximate receipts of lard during the week were 1,400 metric tons.

The arrivals of pigs at 20 of the more important German markets for the week totaled 65,000, compared with 59,000 for the same week of last year. The top Berlin price for live hogs during the week was 18.66 cents per pound, compared with 20.61 cents per pound for the same week of 1925.

The Rotterdam market has become slightly firmer, while in Antwerp the demand for lard and fat backs was poor.

In the Liverpool market light arrivals of American bacon, in the face of small stocks, has caused the market to become somewhat firmer.

The total of pigs bought alive and in carcass for bacon curing in Ireland for the week was 23,000, compared with 18,000 for the same week of last year.

The estimated Danish slaughtering of pigs for export was 61,000.

Hamburg.			
STOCKS DEMAND			PRICES
			Cents per lb.
Refined lard	Med.	Poor	@16.56
Fat backs	Med.	Poor
Frozen livers	Med.	Poor	@16.56
Extra oleo oil	Med.	Poor	@12.92
Extra oleo stock	Med.	Poor	@12.48

Rotterdam.			
Ex. neutral lard	Lt.	Avg.	@18.02
Extra oleo oil	Hvy.	Avg.	12.74@13.65
Prime oleo oil	Lt.	Avg.	@12.19
Extra oleo stock	Med.	Poor	@11.83
Refined lard	Lt.	Poor	@16.56
Extra premier jus	Hvy.	Poor
Prime premier jus	Med.	Poor

Antwerp.			
Refined lard	Lt.	Poor	16.33@16.56
Fat backs	Lt.	Poor

Liverpool.			
Hams, AC. light	Lt.	Good
Hams, AC. heavy	Lt.	Good
Hams, long cut	Lt.	Good	32.11@32.98
Picnics	Lt.	Good	20.61@23.00
Square shoulders	Lt.	Good	21.92@22.12
Cumberland, light	Lt.	Good	25.36@25.82
Cumberland, heavy	Lt.	Good	25.17@25.60
Am. Wiltshire	Lt.	Good
Clear bellies	Med.	Good	25.60@26.04
Ref. lard in boxes	Hvy.	Poor	16.71@16.93

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Aug. 21, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Calf carcasses	24
Canada—Smoked pork	1,813 lbs.
Canada—Calf livers	374 lbs.
Canada—Quarters of beef	120
So. America—Fresh frozen pork cuts	60,000 lbs.
So. America—Corned beef in tins	429,000 lbs.
So. America—Canned corned beef	10,800 lbs.
Germany—Smoked hams	4,051 lbs.
Germany—Smoked pork	270 lbs.
Ireland—Smoked pork	1,300 lbs.
Italy—Loose sausage	3,300 lbs.
Holland—Smoked hams	645 lbs.
France—Tripe	726 lbs.
Czecho Slovakia—Hams in tins	286 lbs.
Czecho Slovakia—Liver paste	405 lbs.
Norway—Meat Cakes in tins	1,900 lbs.

CANNED MEATS EXPORTS.

Domestic exports of canned meats from the United States during July, 1926, with comparisons, are announced by the U. S. Department of Commerce as follows:

	July, '26.	July, '25.	7 mo. ended July, '26.
Total, lbs.	1,343,462	1,091,197	9,643,451
Beef, canned, lbs.	286,877	162,396	1,681,389
Sausage, canned, lbs.	257,685	254,843	2,200,363

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Trade Quiet—Market Steady—Hog Movement Fair—Weights Heavy.

The provision market movement has been comparatively narrow during the week, with no decided tendency either way. Prices are down to about the low point of the movement, and are showing some resistance to further decline.

The action of the market seems to be partly due to a rather moderate demand for product and a feeling that there must be some readjustment in the market, in order to keep the flow of product moving freely, and prevent accumulation in stocks. It is possible that the decline is the usual beginning of a basis for the fall movement of live hogs, and the beginning of the winter packing season.

Hog Weights Heavy.

The average weight of hogs is excellent, and this reflects not only the relative price of hogs and corn, but apparently the disposition to use up the lower grades of corn. Average weight at Chicago last week was 277 lbs. against 250 same week last year and 245 two years ago.

Receipts at leading points for the week were 369,000 against 315,000 last year. Sheep receipts were slightly more than last year's, but cattle receipts less.

The export movement of hog products shows continued limited volume; shipments of lard the past week were six million pounds less than last year, and of meats four million pounds less. The export movement for the month of July showed a decrease of four million pounds compared with last year, but the total since January 1 has increased three million pounds.

Export Movement Slow.

The export movement of meats has persistently run behind last year, hams and shoulders decreasing for seven months 51,000,000 lbs., and bacon 16,000,000 lbs.

The slaughter of hogs for the month of July showed a small increase over last year, but the total for the seven months has decreased 2,200,000 hogs. On the other hand, there has been an increase of about 200,000 cattle and about 300,000 sheep.

The comparative figures of slaughter for the month of July and for seven months follow:

July Slaughter Figures.

	1925	1925
Hogs, July	3,127,302	2,219,385
Hogs, 7 mo.	24,206,408	26,408,828
Sheep, July	1,041,688	1,071,074
Sheep, 7 mo.	7,265,163	6,941,323
Calves, July	425,406	472,819
Calves, 7 mo.	3,073,608	3,161,808
Cattle, July	863,672	862,033
Cattle, 7 mo.	5,568,231	5,321,630

A very interesting statement was issued by the Department of Agriculture regarding the position of beef-cattle. This report said:

"Higher prices for beef cattle are in prospect within the next 18 months for both the feeders and range producers, according to the report on the outlook for beef cattle made by the Department of Agriculture. An upward trend is probable over the next two or three years, the department says. The numbers of breeding stock, of cattle on feed, and of young stock seem to be materially lower than for several years so that reduction in the market movement is expected.

The American Hog in the World War

The part played by the American hog producer and the American meat packer in winning the World War has never been told.

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The real story of the food campaign strategy of Herbert Hoover and his Food Administration, as it relates to meat products, is told by Dr. Frank M. Surface in his new book entitled "American Pork Production."

Serial rights to the publication of this story have been acquired by THE NATIONAL PROVISIONER, and the story will appear in the pages of THE NATIONAL PROVISIONER, beginning in an early issue.

"While no considerable reduction in the number of stock held by range men was made for sometime after the break of 1920, the number of steers has been reduced during the last three or four years accompanied by a less rapid reduction in the number of cows. The increasing number of cows and heifers now being slaughtered indicates further reductions in breeding stock still being made. It does not appear, therefore, that the number of cows is sufficient to long maintain the present high rate of slaughter, the report shows.

"All indications are for smaller supplies of cattle on the markets during the next few months also, the department states.

The movement of all cattle so far during 1926 has been less than for the same periods last year, and the best information from the range States indicates a considerably lighter run of grass cattle during the next three months than a year ago."

What Lard Situation Shows.

The situation in the market for fats appears to be one where the consumption of lard is not gaining particularly, and the exports are restricted by the price. The fact that vegetable oils have been consumed on such a large scale the past year is an influential factor which, it is feared in some circles, may continue to restrict the distribution of lard unless prices are readjusted to a level which will attract consumption on account of the price. At the present scale of domestic consumption and exports, however, the production is being taken care of.

In meats, the movement of all livestock is showing a gain in hogs compared with last year for the past month, a small decrease in calves, and very little change on cattle. The general production of all meats, on the basis of the movement since Jan. 1st, has been moderately under last year, but this has been largely offset by the decrease in the exports of meat products during the period.

PORK—Demand was rather slow and the market barely steady with mess New York quoted at \$37.50; family, \$42@44 and fat backs \$30.50@32.50.

At Chicago mess pork quotable at \$36. LARD—The market was easy with domestic and export demand rather slow. At New York prime western quoted \$15.35@15.45; middle western \$15.20@15.30; city 15c; refined Continent 15½c; South America, 17c; Brazil kegs, 18c; compound, 15@15½c.

At Chicago demand was fair with regular lard in round lots 10c under September; loose lard 1c under Sept. and leaf lard 117½c under September.

BEEF—Demand was fair and the market steady with mess New York \$18@20; packet, \$18@20; family, \$22@23; extra India mess, \$33@37; No. 1 canned corned beef, \$3; No. 2, 8¼; 6 lbs., \$18.50 and pickled tongues, \$55@60 nominal.

SEE PAGE 30 FOR LATER MARKETS.

Per Capita Consumption of Meats and Lard

Revised figures of per capita consumption of beef, veal, mutton and lamb, pork and lard for the years 1907 to 1925, inclusive, have recently been issued by the U. S. Department of Agriculture, as follows:

	Beef	Veal	Lamb and Mutton	Pork	All Meats	Lard
	lbs.	lbs.	lbs.	lbs.	lbs.	lbs.
1907	77.5	7.4	6.4	67.7	159.1	12.1
1908	71.5	7.0	6.3	70.0	154.9	12.9
1909	75.4	7.5	6.6	60.1	149.8	11.5
1910	71.1	7.4	6.4	57.1	142.2	11.4
1911	67.7	7.0	7.8	64.5	147.1	11.3
1912	61.1	7.0	8.1	61.8	138.1	11.2
1913	60.6	5.0	7.5	63.0	136.2	11.4
1914	58.4	4.4	7.4	62.3	132.7	12.2
1915	54.5	4.3	6.3	59.5	124.8	12.9
1916	56.0	5.3	6.1	60.1	127.7	13.6
1917	59.5	6.5	4.6	49.3	120.1	11.7
1918	63.0	7.4	4.7	54.8	130.1	13.3
1919	61.6	7.7	5.8	54.8	130.0	12.3
1920	63.1	7.6	5.5	60.5	136.8	13.3
1921	56.9	7.0	5.9	63.5	133.3	11.3
1922	60.4	7.3	5.0	66.1	138.8	14.2
1923	61.3	7.8	5.2	74.7	149.0	15.3
1924	61.5	8.2	5.2	74.7	149.6	15.4
1925	62.1	8.7	5.2	67.6	143.6	13.2

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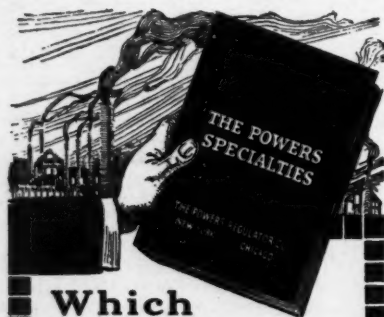
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MEATS AND FATS EXPORTS.

Domestic exports of meats and fats from the United States for the month of July, 1926, and the seven months ended July, 1926, with comparisons, are reported by the U. S. Department of Commerce as follows:

	Month of July 1926.	1925.
Total meats and meat products, lbs.	32,380,396	44,701,390
Value	\$7,197,572	\$9,371,022
Total animal oils and fats, lbs.	56,475,228	63,907,464
Value	\$9,123,828	\$10,787,913
Beef, fresh, lbs.	271,745	322,158
Beef, pickled, lbs.	1,941,018	1,894,335
Pork, fresh, lbs.	505,351	566,413
Wiltshire sides, lbs.	117,980	698,524
Cumberland sides, lbs.	1,155,994	2,021,302
Hams and shoulders, lbs.	13,512,369	20,617,061
Bacon, lbs.	7,070,398	12,134,144
Pickled pork, lbs.	1,974,318	1,948,303
Oleo oil, lbs.	7,151,182	7,058,570
Lard, lbs.	45,879,427	49,413,087
Neutral lard, lbs.	1,248,185	2,231,060
Lard compounds, animal fats, lbs.	592,076	1,238,416
Margarine, animal fats, lbs.	86,005	42,515
Cottonseed oil, lbs.	695,039	1,986,543
Lard compounds, vegetable fats, lbs.	357,885	508,050



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	7 months end-July 1926.	1925.
Total meats and meat products, lbs.	300,853,848	386,929,620
Value	\$61,738,574	\$71,939,584
Total animal oils and fats, lbs.	524,235,346	529,367,615
Value	\$79,970,374	\$85,628,327
Beef, fresh, lbs.	1,599,117	2,137,334
Beef, pickled, lbs.	10,984,191	12,289,456
Pork, fresh, lbs.	9,132,258	13,166,834
Wiltshire sides, lbs.	5,941,085	8,683,704
Cumberland sides, lbs.	8,816,314	14,503,862
Hams and shoulders, lbs.	119,694,048	170,206,061
Bacon, lbs.	90,655,458	106,719,328
Pickled pork, lbs.	16,896,786	15,201,270
Oleo oil, lbs.	38,135,129	69,504,744
Lard, lbs.	429,969,697	428,878,649
Neutral lard, lbs.	10,944,920	10,655,072
Lard compounds, animal fats, lbs.	6,349,585	6,128,051
Margarine, animal fats, lbs.	1,035,844	510,532
Cottonseed oil, lbs.	25,363,605	30,055,300
Lard compounds, vegetable fats, lbs.	4,062,578	3,835,435

CANADIAN PORK IN STORAGE.

Only 34,142,000 pounds of pork were held in Canadian cold storage houses on July 1, 1926. That figure represents a reduction of 32 per cent, below July 1, 1925, and of 24 per cent below the average for the five preceding years.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Aug. 21, 1926, with comparisons, as follows:

	Week ending Aug. 21	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses	7,896	7,561	9,231 1/4
Cows, carcasses	280	302	892 1/2
Bulls, carcasses	131	124	159
Veals, carcasses	7,103	6,155	10,911
Hogs and pigs	24,790	17,295	22,131
Lambs, carcasses	5,151	5,190	5,414
Beef cuts, lbs.	119,029	243,080	233,716
Pork cuts, lbs.	1,116,795	741,114	726,703
Local slaughters:			
Cattle	7,839	8,905	8,757
Calves	15,388	13,927	13,380
Hogs	31,001	28,333	31,469
Sheep	50,883	54,350	45,737

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Aug. 21, 1926, with comparisons:

	Week ending Aug. 21	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses	3,501	3,772	1,065
Cows, carcasses	806	962	2,007
Bulls, carcasses	7	14	26
Veals, carcasses	1,436	1,243	1,388
Lambs, carcasses	15,138	12,119	11,794
Mutton, carcasses	551	1,261	789
Pork, lbs.	273,631	271,214	323,740
Local slaughters:			
Cattle	1,476	1,314	1,434
Calves	1,620	1,290	1,686
Hogs	9,670	7,558	8,147
Sheep	5,338	6,555	6,491

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Aug. 21, 1926, with comparisons:

	Week ending Aug. 21	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses	2,534	2,511	2,775
Cows, carcasses	544	414	622
Bulls, carcasses	59	127	287
Veals, carcasses	898	1,186	1,786
Lambs, carcasses	6,263	7,811	8,446
Mutton, carcasses	1,734	1,750	1,397
Pork, lbs.	332,130	333,227	329,299
Local slaughters:			
Cattle	2,040	2,062	1,908
Calves	2,054	3,037	2,839
Hogs	12,803	12,312	11,237
Sheep	7,005	6,439	6,715

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market for tallow the past week has been extremely quiet but very steady, with little or no business other than a routine demand. Sales were reported on one tank to Maine on a basis 8½¢ f.o.b. on a special freight rate said to figure about 8.42¢ f.o.b. New York.

It was difficult to buy tallow in New York at or under 8¼¢, but it was equally difficult to sell above that level, although in most cases extra was held at 8¼¢. At New York special was quoted at 8½¢ and edible at 9¼¢.

At Chicago trade in tallow continued dull but offerings moderate and demand slow. At Chicago edible quoted at 9¼¢@9½¢; fancy, 8¼¢; prime packer, 8½¢; No. 1, 7¾¢@8¢; and No. 2, 7¢.

STEARINE—A very inactive demand again featured the market in the East, but the undertone was steady and the trade largely awaiting developments. At New York oleo was quoted at 11¢@11½¢. At Chicago stearine was quiet but steady with oleo quoted at 11¢.

OLEO OIL—The demand for oleo oil continues slow both domestic and export, but the undertone appeared to be very steady in the East with extra quoted at 12¼¢; medium, 11½¢; nominal and lower grades, 10¾¢ nominal.

At Chicago oleo oil was quiet with extra quoted at 11¾¢.

SEE PAGE 38 FOR LATER MARKETS.

LARD OIL—Demand the past week has been rather quiet and the market somewhat easier under pressure of heaviness in raw materials, with edible New York quoted at 17¢; extra winter, 12¼¢; extra, 12½¢; extra No. 1, 11¾¢; No. 1, 11½¢; and No. 2 at 11¼¢.

NEATSFOOT OIL—Demand has been of a routine character, prices have been about steady with pure quoted at 15¾¢; extra, 11¾¢; No. 1, 11½¢; and cold test at 18¾¢.

GREASES—The market for grease the past week has been very quiet with demand of a hand-to-mouth character and with sentiment very mixed. Buyers and sellers were apart in their ideas and while offerings were not pressed for sale, the disposition was still in evidence to look upon greases as comparatively too high.

As a result the situation was largely nominal with yellow and choice house New York quoted at 7¼¢@8¢; A white, 8¼¢; B white, 8¢; choice white at 9¼¢ nominal.

At Chicago trade in greases continued rather quiet with demand slow and offerings moderate. At Chicago brown quoted at 7¢; yellow, 7¼¢@7½¢; B white, 7¾¢@7½¢; A white, 8¢; and choice white 8½¢.

BRITISH PORK IMPORTS.

Bacon imports into Great Britain for July, 1926, reached 71,792,000 pounds, an increase of over 10,000,000 pounds over June, and 3,024,000 pounds more than in July, 1925, according to preliminary figures cabled by E. A. Foley, American Agricultural Commissioner at London.

Takings from both Denmark and the United States were heavier than for June, but the bulk of the increase resulted from larger quantities of Netherlands pork arriving in the form of bacon.

Lard imports totaled 22,703,000 pounds, or slightly more than in June but less than last year.

Ham imports amounted to 10,416,000 pounds, also a slight decline below June, and over 9,000,000 pounds under July, 1925.

Packinghouse By-Products

Chicago, Aug. 26, 1926.

Blood.

All changes in prices tended downward, with demand very indifferent.

	Unit ammonia.
Ground	\$3.85@4.00
Crushed and unground.....	3.65@3.75

Digester Hog Tannage Materials.

Buyers are more indifferent than for some time, claiming the outlet for the finished goods has narrowed considerably, and as a result prices showed further declines.

	Unit ammonia.
Ground, 7 to 12% ammonia.....	\$4.25@4.35
Unground, 11 to 13% ammonia.....	4.50@4.75
Unground, 6 to 10% ammonia.....	4.00@4.40
Liquid stick, 8 to 12% ammonia.....	3.00@3.25

Fertilizer Materials.

Hardly enough business was closed to really establish a fair price basis, although trend of same was downward.

	Unit ammonia.
High grade, ground, 10-11% ammonia.....	\$3.10@3.25
Lower grade, ground, 6-8% ammonia.....	2.85@3.00
Medium to high grade, unground.....	2.75@3.00
Lower grade and renderers', unground.....	2.50@2.65
Bone tannage, unground.....	2.75@3.00
Hoof meal	3.00@3.25
Grinding hoofs, per ton.....	36.00@38.00

Bone Meals.

Buyers were bidding prices which sellers would not accept, and as a result the market was practically at a stand-still.

	Per Ton.
Raw bone meal.....	\$32.00@46.00
Steam, ground	26.00@36.00
Steam, unground	24.00@30.00

Cracklings.

Prices showed additional loss from last week, with buyers reluctant to contract ahead at this time.

	Per Ton.
Pork, according to grease and quality.....	\$75.00@85.00
Beef, according to grease and quality.....	62.00@70.00

Horns, Bones and Hoofs.

Any change in prices tended downward, although offerings were scant in number.

	Per Ton.
Horns	\$75.00@200.00
Round shin bones.....	45.00@48.00
Flat shin bones.....	42.00@45.00
Thigh, blade and buttock bones.....	40.00@45.00
Hoofs	36.00@38.00

(NOTE—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Offerings scarce and demand fairly good for forward deliveries.

	Per Ton.
Kip and calf stock.....	\$31.00@36.00
Rejected manufacturing bones.....	40.00@42.00
Horn piths	35.00@38.00
Cattle jaws, skulls and knuckles.....	35.00@38.00
Sinews, pizzles and hide trimmings.....	21.00@22.00

Animal Hair.

Buyers bid anywhere from \$15.00 to \$20.00 per ton under sellers' ideas, and practically no trading was recorded.

	Per Pound.
Cold and field dried.....	2¢@4¢
Processed grey	5¢@8¢
Black dyed	6¢@10¢
Cattle switches, each.....	3½¢@4¢

Pig Skins.

Demand fairly good at the recent price loss.

	Per Pound.
Tanner grades	6¢@7¢
Edible grades, unassorted.....	4¢@4½¢

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Aug. 25, 1926.—There has not been enough trading in local markets to make any change in quotations. Offerings are light and the demand is limited, and no doubt will be for a week or two as the vacation period is still on.

Fertilizer ground tannage is held at \$4.35 to \$4.50 & 10¢ f. o. b. New York, but buyers do not seem to be interested at any price above \$4.25 & 10¢.

As soon as the price of South American blood was advanced over \$4.00 the buyers quit and domestic offerings of this material are lower in price.

Sales of unground dried fish scrap were made again at \$3.90 & 10¢ f. o. b. Virginia fish factories, with some producers holding at 10¢ per unit higher. Fishing is rather poor and has been for some time.

A little more interest is being shown in nitrate of soda now that the chances of lower prices, at least for the next few months, are rather dim.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending August 19, 1926, with comparisons:

BUTCHER STEERS.

	1,000-1,200 lbs.	Week ended Aug. 19.	Previous week.	Same week, 1925.
Toronto	\$8.00	\$8.00	\$8.00
Montreal (W)	7.00	7.00	7.00
Montreal (E)	7.00	7.00	7.00
Winnipeg	7.00	7.00	7.00	6.65
Calgary	6.25	6.25	6.25	5.85
Edmonton	6.25	6.00	6.00	5.80

VEAL CALVES.

	Week ended Aug. 19.	Previous week.	Same week, 1925.
Toronto	\$13.00	\$13.00	\$11.50
Montreal (W)	10.00	10.00	9.25
Montreal (E)	10.00	10.00	9.25
Winnipeg	10.00	9.00	7.50
Calgary	6.00	7.00	5.75
Edmonton	7.00	6.50	5.50

SELECT BACON HOGS.

	Week ended Aug. 19.	Previous week.	Same week, 1925.
Toronto	\$14.26	\$14.26	\$15.86
Montreal (W)	14.00	14.00	14.00
Montreal (E)	14.00	14.00	14.00
Winnipeg	13.20	13.47	14.80
Calgary	14.13	13.47	14.80
Edmonton	13.47	13.47	14.80

GOOD LAMBS.

	Week ended Aug. 19.	Previous week.	Same week, 1925.
Toronto	\$15.00	\$15.35	\$14.75
Montreal (W)	13.50	14.00	13.25
Montreal (E)	13.50	14.00	13.25
Winnipeg	12.25	12.00	11.75
Calgary	12.00	12.00	12.25
Edmonton	11.00	10.50	11.50

URUGUAY CATTLE KILL.

Cattle slaughter in Montevideo, Uruguay, fell off sharply during July, 1926, according to cable advices to the U. S. Department of Commerce. The figures show 37,600 killed at the frigorificos, 12,600 at the municipal abattoir and 434 others, a total of 50,634. This figure is 45,000 less than June, 1926, and 25,000 less than July, 1925.

LARD AND GREASE EXPORTS.

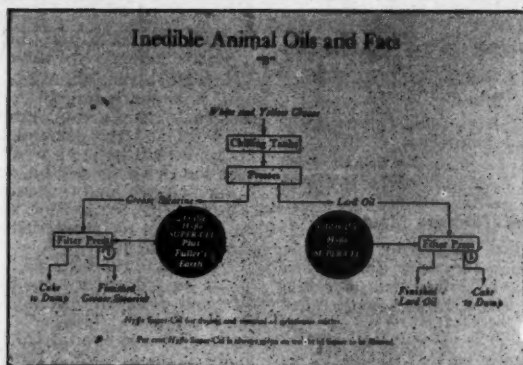
Exports of lard from New York, Aug. 1 to Aug. 25, 19,699,807 lbs.; tallow, none; greases, 2,727,600 lbs.; stearine, none.

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SUPER-CEL is not a bleaching agent. Its function in filtration operations is to mingle with the impurities collected on the filter cloth, keeping the filter cake open to flow. Being very porous it also absorbs moisture and gluey impurities. Write for a sample and Bulletin D-42 on its uses, to Celite Products Company, 11 Broadway, New York, or 53 W. Jackson Blvd., Chicago, or 140 Spear St., San Francisco.

ARGENTINE VEGETABLE OILS.

The vegetable oil industry of Argentina was more active in 1925 than in 1924 as a result of large increases in peanut oil and cottonseed oil production, according to Assistant Trade Commissioner Bates at Buenos Aires. Other vegetable oils except sunflower seed oil were produced in smaller quantities in 1925 than in the preceding year.

The total production of vegetable oil was 7.3 per cent larger in 1925 than in 1924, but 11.9 per cent less than in 1923. The peanut crop is the most important from the point of view of oil production and last year cottonseed was second in importance. The remarkable increase of about 400 per cent in the output of sunflower seed oil was an outstanding feature of the Argentine vegetable oil situation.

The new flaxseed crop is now being sown in Argentina, according to a report

from the International Institute of Agriculture, the area is expected to be larger than that of last year.

Total seed crushed and total output of oil and cake, Argentina, 1923 to 1925, is as follows:

Year	Seed used 1,000 lbs.	Oil obtained 1,000 lbs.	Cake 1,000 lbs.
1923	220,531	40,468	104,554
1924	187,604	41,043	96,096
1925	211,036	45,586	98,107

Seed production and oil and cake produced, by varieties, Argentina, 1923 to 1925, is shown in the following table:

Variety	Year	VEGETABLE OILS.		
		Seed used 1,000 lbs.	Oil obtained 1,000 lbs.	Oil yield Per ct.
Linseed	1923	40,428	12,589	27
	1924	44,725	11,657	26
	1925	27,130	7,408	27
Rape seed	1923	23,203	6,615	29
	1924	38,047	10,561	28
	1925	27,137	7,775	29
Peanut	1923	105,374	26,644	25
	1924	57,700	14,487	25
	1925	91,706	21,673	24
Cotton	1923	18,477	1,918	10
	1924	27,749	3,278	12
	1925	45,748	5,119	11
Sperge	1923	3,053	831	27
	1924	1,082	342	20
	1925	1,058	234	22
Maize	1923	23,096	871	4
	1924	17,078	602	4
	1925	15,299	683	4
Sunflower	1923	622	116	19
	1924	622	116	19
	1925	3,858	604	18

VEGETABLE COMPOUND EXPORTS.

Exports of lard compounds made from vegetable fats from the United States during July, 1926, with comparisons, is reported as follows by the U. S. Department of Commerce.

	1926.	1925.
July, lbs.	357,885	508,050
7 mo. ending July, lbs.	4,062,578	3,835,435

VEGETABLE OIL IMPORTS.

Imports of coconut oil into the United States during June, 1926, were 17,755,012 lbs., valued at \$1,601,641, according to the U. S. Department of Commerce. Practically the entire amount came from the Philippine Islands, with British India supplying the rest.

Peanut oil imports in the same month totaled 680,418 lbs., with a value of \$69,147. China was the largest source, sending 313,637 lbs., followed by Hongkong with 205,476 lbs., France with 110,765 lbs., Canada with 40,000 lbs., and the Netherlands with 9,784 lbs. Japan also sent 756 lbs.

JULY COTTON OIL EXPORTS.

Exports of cottonseed oil from the United States during July, 1926, amounted to 695,039 lbs., valued at \$87,245, compared with 1,986,543 lbs., worth \$234,457 in July, 1925, according to the U. S. Department of Commerce.

For the seven months ending July, 1926, cottonseed oil exports were 25,363,605 lbs., valued at \$2,661,738, compared with 30,055,360 lbs., valued at \$3,244,045, in the same period last year.

DALLAS COTTON OIL MARKET.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 26, 1926.—Prime cotton seed, delivered Dallas, \$32.00; prime crude cottonseed oil, 11 $\frac{1}{4}$ c; 43 per cent cake and meal, \$28.00; hulls, \$5.00; mill run linters, 3@5c. Weather unfavorable to cotton growth the past week, condition of crop about 63 per cent. Markets very slow.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, Aug. 1 to Aug. 25, none.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Aug. 25, 1926.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Lagos palm oil in casks of 1,600 lbs., 9 $\frac{1}{4}$ c per lb.; olive oil foots, 8 $\frac{1}{2}$ @9 $\frac{1}{4}$ c per lb.; East India Cochin cocoanut oil, 16c per lb.; Ceylon grade cocoanut oil, 11 $\frac{1}{2}$ c per lb.; Cochin grade cocoanut oil, 12c per lb.

Prime summer yellow cottonseed oil, 14 $\frac{3}{4}$ @15c per lb.; prime winter salad oil, 15 $\frac{1}{4}$ @16c per lb.; raw linseed oil, 12@12.8c per lb.

Extra tallow, f.o.b. sellers' plant, 8 $\frac{1}{4}$ c per lb.; dynamite glycerine, nom., 27@28c per lb.; chemically pure glycerine, nom., 30@31c per lb.; saponified glycerine, nom., 20c per lb.; crude soap glycerine, nom., 18 $\frac{1}{2}$ @18 $\frac{3}{4}$ c per lb.; prime packers' grease, nom., 7 $\frac{1}{4}$ @7 $\frac{1}{2}$ c per lb.

Logical Cottonseed Oil Market Is In New Orleans

Assure your future requirements by buying contracts there.

Protect yourself by using it for your hedges.

Commissions \$20 per round contract; deliveries in bulk, 30,000 pounds, grade and weight guaranteed by indemnity bond.

The market is broadening and giving real service to the trade. One concern handled 750 contracts during the year, representing 22,500,000 pounds.

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market More Active—Undertone Stronger
—Cash Trade Improved Slightly—Crude
Offerings Light—Cotton Reports Less
Favorable—Lard Continues Weak.

The features in the cottonseed oil future market on the New York Produce Exchange the past week has been a little broadening in speculative trade and a somewhat better undertone. October at the high point showed an advance of nearly 1c a pound over the lows of the month.

A letup in liquidation, together with somewhat better local support and less favorable cotton crop advices, tended to bring about more or less general buying at times, together with short covering. But the lard market remained heavy in tone, inducing realizing in oil on the bulges.

Consumers' Demand Better.

Houses with cotton connections, those operating with the south, were the best buyers. But aside from this condition there was some improvement in consumers' demand for both cash oil and compound, and cash oil continues in a relatively strong position as compared with futures.

There were further deliveries on August contracts as expected, bringing the total to date to 3,400 bbls., with indications of another 600 bbls. being delivered, but the oil was readily absorbed by a strong local house which disposed of 700 bbls. of it to the trade on a basis of 13 $\frac{3}{4}$ c or a full 1c a pound over the August deliveries. The better demand for store oil here also tended to keep down the local stocks which it is doubtful will total 1,000 bbls. at the end of the month.

This situation, with the growing scarcity of old oil in refiners' and distributors' hands and the later movement of new crop oil, as indicated by the Government ginning returns to date of about 172,000 bales against 571,000 bales the same time last year, served to emphasize the strength in the actual oil situation and had quite a little influence on the future market.

In no quarter is actual oil being pressed for sale, in fact in some cash circles there appears to be a tendency to hope for a moderate demand for actual oil and compound until new oil begins to move more

freely in order to prevent acute tightness in cash stuff.

Very Little Crude Moving.

Practically speaking, there is little or no crude moving. One hears of a tank or two here or there, but generally it is difficult to buy crude oil. Southeast immediate sold at 10 $\frac{3}{4}$ c and was bid, while later Texas immediate was 11c bid and Texas first week Sept. shipment 10 $\frac{3}{4}$ c bid.

The Government cotton estimate was under expectations and helped the market somewhat, while it appeared to have brought about a friendlier feeling around the ring. Fears of a tropical storm about the middle of the week hitting the belt and further rather general rainfall in the south served to emphasize the fact that the cotton crop is not made as yet, and resulted in strength in cotton, which tended to offset the heaviness in lard.

The lard market appears to be suffering from a lack of speculative buying power, hedging pressure, slow cash lard demand as well as liberal arrivals, with the weight of hogs in Chicago last week 277 lbs. on the average. This leads to expectations of another big increase in the lard stocks the last half of the month.

Little Relationship of Lard and Oil.

In common, however, there appears to be no relationship of importance at the moment between oil and lard. For the next six weeks the supply of oil will continue to diminish, while the outlook is that the lard stocks will at least hold, or increase considerably.

With such conditions in mind, lard attracted less attention. Although as far as the distant oil months were concerned, the trade was less optimistic as a 15,000,000 bale cotton crop with a normal refining loss would more than supply the season's requirements of cotton oil, while as far as lard is concerned, there is the prospect of continued liberal receipts and a sufficient supply of lard for some months to come.

The bullishness in the oil situation is therefore centered in actual oil, the September and October positions. The August delivery is practically out of the way. A fair sized open interest exists in September and October futures, and two strong local factors are very friendly to those months.

Question of Demand Important.

The local element as a result are in

many cases hailing what they think is bull leadership. But the question of demand the next month or so bears particular watching as well as the weather in the south, which will determine how much early oil will be available before the middle of October.

The Government report placed the crop at 15,248,000 bales, condition at 63.5 per cent with the minimum indication of 14,800,000 bales and a maximum indication of 16,221,000 bales. The estimate was somewhat under the previous month and compares with 16,104,000 bales last year.

COTTONSEED OIL.—Market transaction:

Friday, August 20, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1275 a	1350
Aug.			1265 a	1300
Sept.			1237 a	1250
Oct.	400	1165 1158	1150 a
Nov.	400	1065 1060	1060 a	1065
Dec.	500	1045 1045	1049 a	1052
Jan.	1100	1050 1045	1050 a	1049
Feb.			1050 a	1057
Mar.			1060 a	1066

Total Sales, including switches, 2,400 bbls. P. Crude S. E. 10 $\frac{3}{4}$ -11c.

Saturday, August 21, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1300 a
Aug.			1275 a
Sept.			1237 a	1250
Oct.	1300	1160 1155	1159 a
Nov.	400	1060 1060	1059 a	1063
Dec.	200	1050 1049	1049 a	1051
Jan.	900	1049 1048	1048 a	1049
Feb.			1048 a	1060
Mar.			1054 a	1070

Total Sales, including switches, 2,800 bbls. P. Crude S. E. 10 $\frac{3}{4}$ -11c.

Monday, August 23, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1250 a
Aug.			1250 a
Sept.	3100	1280 1265	1275 a	1276
Oct.	5000	1200 1165	1194 a	1195
Nov.	900	1095 1075	1090 a	1095
Dec.	1600	1078 1060	1075 a	1076
Jan.	1400	1075 1055	1072 a	1076
Feb.			1075 a	1082
Mar.			1086 a	1095

Total Sales, including switches, 12,000 bbls. P. Crude S. E. 10 $\frac{3}{4}$ Bid.

ASPEGREN & CO., INC.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
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Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National
Carton Company**
Joliet, Ill.

Tuesday, August 24, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1275	a
Aug.			1275	a 1325
Sept.	1700	1305 1280	1294	a 1296
Oct.	7300	1218 1195	1205	a
Nov.	2900	1107 1094	1093	a 1100
Dec.	600	1088 1080	1080	a 1083
Jan.	800	1083 1075	1075	a
Feb.			1078	a 1090
Mar.	700	1100 1089	1090	a 1095
Total Sales, including switches, 14,000 bbls. P. Crude S. E. 10 3/4 Bid.				

Wednesday, August 25, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1300	a 1400
Aug.			1300	a 1400
Sept.	1100	1306 1300	1300	a 1305
Oct.	4500	1210 1195	1209	a
Nov.	1100	1095 1090	1098	a 1103
Dec.	1800	1082 1070	1079	a 1080
Jan.	1700	1078 1065	1074	a 1079
Feb.			1078	a 1085
Mar.	300	1087 1080	1087	a
Total Sales, including switches, 10,500 bbls. P. Crude S. E. 10 3/4-11.				

Thursday, August 26, 1926.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Aug.			1275	a
Sept.	1331	1305 1310	1310	a 1325
Oct.	1229	1211 1217	a	
Nov.	1112	1105 1110	a	
Dec.	1095	1085 1085	a	
Jan.	1088	1081 1083	a	
Feb.	1090	1090 1085	a 1095	
Mar.	1100	1100 1090	a 1098	

SEE PAGE 36 FOR LATER MARKETS.

COCONUT OIL—The market has been extremely quiet and steady the past week with little or no change in prices and with the trade largely in the position of awaiting developments.

At New York nearby tanks were quoted at 9 3/4c; September, 9 3/4c; Oct. forward, 9 1/4@9 3/4c.

At the Pacific coast prompt tanks 8 3/4c asked; futures, 8 3/4c.

SOYA BEAN OIL—While demand from consumers was limited, there was no pressure on the market and with business of a hand-to-mouth character, prices at New York were quoted at 12 1/2@12 3/4c, while Pacific coast tanks nearby quoted at 10 1/4c; September-October at 10 3/4c; November-December, 10 3/4c.

PALM OIL—Some improvement in demand has been in evidence, the market very steady—in fact advancing slightly—with New York Nigre spot quoted at 8 1/2c; shipment, 8 1/2@8 3/4c; Lagos spot casks, 8.95c; shipment, 8.60c.

PALM KERNEL OIL—Consumers appeared to be interested only in immediate requirements making for quiet and steady conditions with New York spot casks quoted at 10c; future shipments casks 10 1/4@10 1/2c; shipment tanks, 10c.

CORN OIL—The market has been quiet and barely steady with high acid quoted at 9c f.o.b. mills.

SESAME OIL—Quoted c.i.f. New York at 12 3/4c for white oil.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Deliveries on Aug. contracts have increased the stocks of spot oil in New York a little, but demand was better with sales at 13 3/4c in a fair way. Texas immediate crude 11c bid, little or no crude coming out anywhere.

SHIPPING LARD TO MALTA.

All imports of lard, edible tallow or similar rendered animal fats must be accompanied by a certificate or voucher issued by the competent government authority in the country of origin, and recognized by the Malta Superintendent of Public Health. This rule became effective Aug. 1, 1926, according to a report to the U. S. Department of State by American Consul Sidney E. O'Donoghue, Valceta, Malta.

This certificate or voucher must indicate that the fats to which it relates have been derived from an animal which was free from disease at the time of slaughter and have been prepared and packed with all necessary precautions for the prevention of danger to the public health.

WORK OF THE MEAT BOARD.

(Continued from page 22.)

issued by the board furthering the use of meat and explaining its place in the diet. Important among these is a recent publication entitled "Meat and What to Serve With It," giving in tabular form the correct articles of food to serve with all cuts and dishes of meat.

The board is continuing its strenuous efforts to put a stop to false propaganda

against meat as a food. Damaging statements coming from various sources were retracted by those responsible for them as a result of pressure brought to bear by the board. The organization's wide circulation of meat facts served to effectively offset many of the unjust accusations standing against this food product.

Through the cooperation of retail meat dealers, an advertising campaign on meat was carried on in 26 states. The chief purpose of the campaign was to broaden the public's knowledge of the food value of meat, and to increase the movement of all cuts, particularly those for which there is less demand.

An interesting survey made by the board during the year was that of the meat served on the dining cars of leading railroads. Forty-five railroads cooperated in the survey, which showed that all kinds of meats and meat specialties are served on diners, but that ham is the most popular of all. Lamb chops were found to be on a par in popularity with the leading beef dishes which are roast and sirloin.

The research program of the board includes the extensive study of quality and palatability of meat, cooperated in by the U. S. Department of Agriculture, 26 state agricultural experiment stations, and the Institute of American Meat Packers. This investigation has been under way little more than a year and much of the work during that time was preliminary. However, a conservative but definite start has been made and excellent results are anticipated from the study.

Two studies on meat under way at the University of Rochester were made possible by fellowships provided by the board, one on "Meat for Blood Regeneration," and the other "Meat for the Rearing of Young." The results of the work under the former project are of great importance to the medical profession and are being published in medical journals.

Work on the "Iron Content of Meat" is under way at Pennsylvania State College. Reports of the results so far indicate that the "extra carcass parts" are much richer in iron than carcass meat, so rich in fact that more attention should be given to the utilization of these parts as human food.

At Leland Stanford University, California, Dr. James R. Slonaker has shown the marked superiority of a diet composed of both meat and vegetables over that composed of vegetables alone. Dr. Slonaker cooperated with the board in furnishing full details of its findings, and these facts were employed by the board to excellent advantage in dispensing information on meat.

Meat grading and branding as offered by the U. S. Department of Agriculture was made the subject of an extensive inquiry by the board, and at its annual meeting June 28 and 29, 1926, it adopted a resolution stating that it was the sense of the board that a system of grading and stamping of all federally inspected meats in the carcass under government supervision be established with the least possible delay.

The report contains 80 pages, fully illustrated. Copies can be secured free of charge.

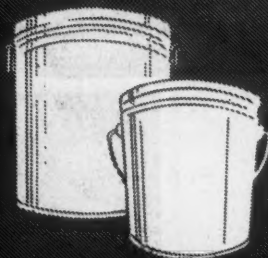
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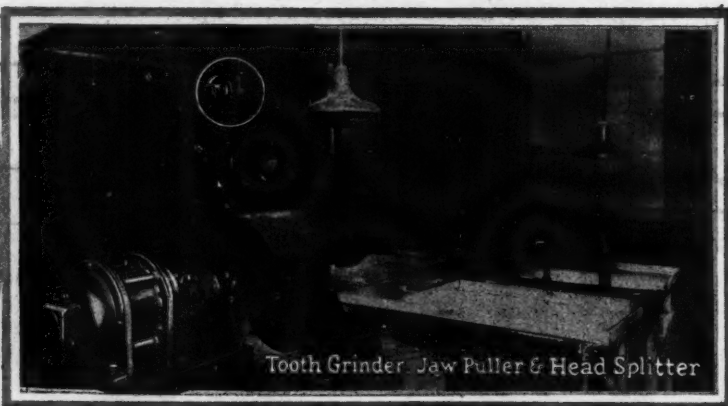
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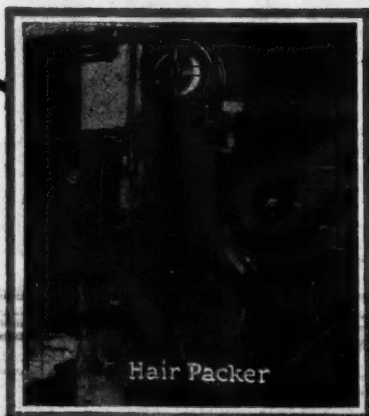
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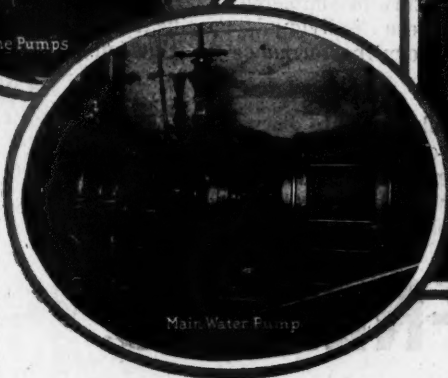
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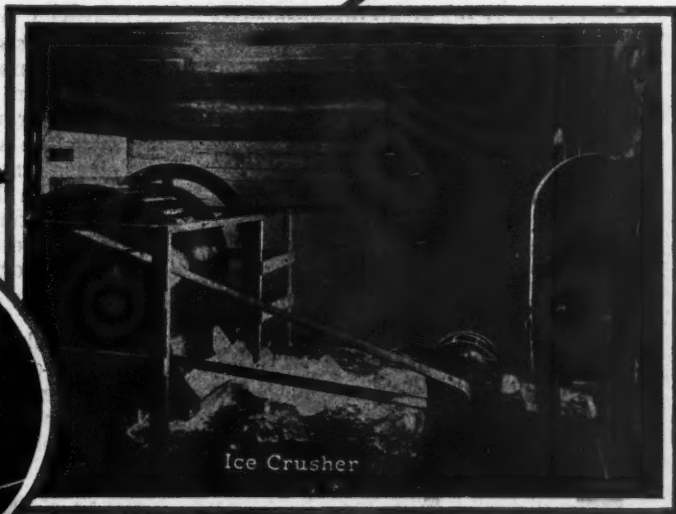
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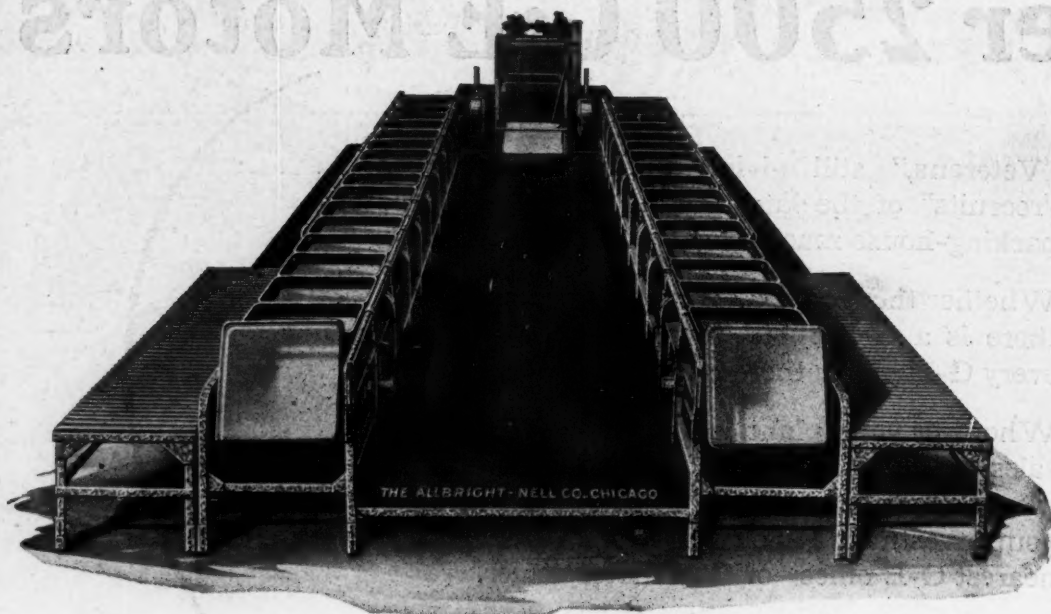


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Table No. 16.

Patented

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Elimination of the many inconveniences incidental to the handling of retained carcasses and viscera has put a universal stamp of approval on ANCO Viscera Inspection Tables. Installations in more than 125 plants have revealed innumerable time-saving features which make the investments highly profitable.

The original aim of our engineers was to simplify and eliminate non-essentials in this department of the packinghouse, and the principles involved in the ANCO Viscera Inspection Tables stand today as an achievement acknowledged by packers everywhere.

Variable conditions and requirements, as well as department layouts, prohibit the manufacture of a stock or standard Inspection Table. To fully utilize the ANCO principles, each table is built to meet the special requirements of each plant. One of our engineers, therefore, assists in the planning of the table, and manufacture is completed in accordance with these individual specifications. Satisfactory performance is thus insured.

We shall be glad to discuss this problem with you, and our corps of experts is at your service in remodeling or installing new methods in this department of your plant.

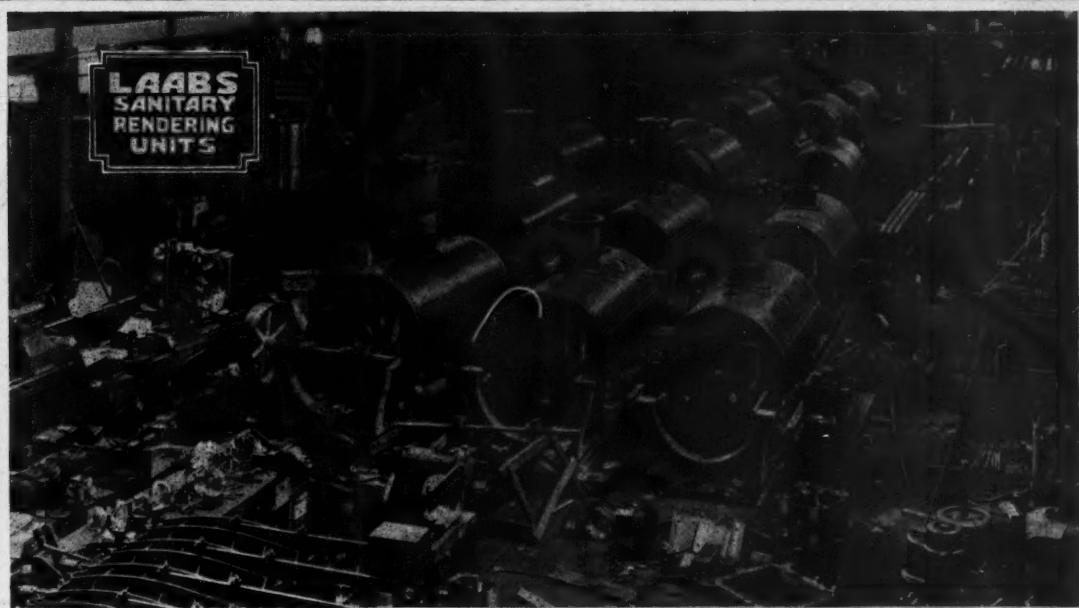
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ANCO



Laabs Cookers for Armour in Construction

Laabs Sanitary Rendering Units are the result of careful study and research. It has taken a number of years to perfect the Laabs Processes and Apparatus, so that today it is conceded to be the best and most profitable rendering unit ever produced for packers and renderers.

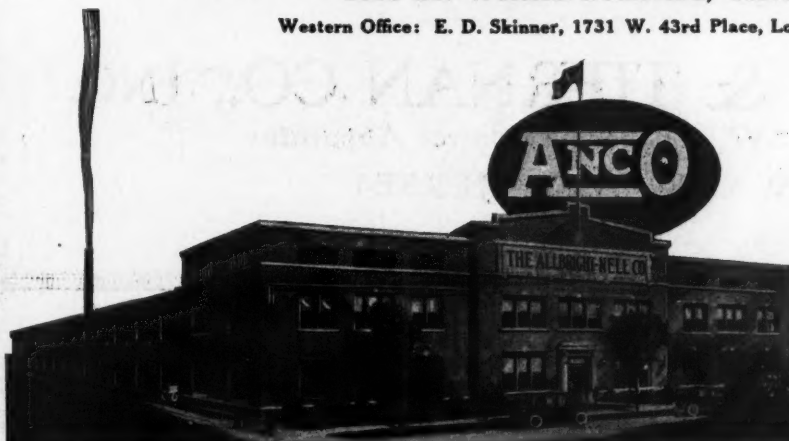
The illustration above shows 13 cookers of an order for 65 which was received from Armour and Company. There are a great many unusual features in construction. Staybolts and the elimination of horizontal seams in the inside shelves do away with the inherent troubles, losses, and annoyances of the staybolted type of construction, on account of leaks. This is only one of the features. When in Chicago let us show you the rest.

If you haven't Laabs Cookers in your plant we feel sure you are losing money and we suggest you investigate them.

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Patented in U. S. A., March 23, 1926.
Other patents and foreign
patents pending.

Headquarters for everything
in packinghouse machinery



There doesn't need to be an odor around your plant!

You don't need to have your neighbors complaining to the Board of Health asking that the odor nuisance be eliminated.

You don't need to fear an injunction restraining your operation because of noxious odors.

The Henderson and Haggard Chlorine Process of deodorization offered exclusively by this organization will eliminate any objectionable odor from Packing Plants, Slaughter Houses, Rendering Works or similar establishments.

Scores of successful installations are in operation—and the process will be installed on trial at any plant. If it doesn't destroy the objectionable odors, the apparatus will be removed without cost to the operator!

How's that for confidence?

Can't we send one of our engineers to see you?

WALLACE & TIERNAN CO., INC.

Manufacturers of Chlorine Control Apparatus

NEWARK, NEW JERSEY



THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Provisions steadier the latter part of the week, with smaller hog arrivals, steady hog markets, slightly better cash demand and less liquidation and hedging pressure.

Cottonseed Oil.

Cottonseed oil strong under commission house buying and covering, expectations of light Sept. deliveries, strong crude markets and lack of crude offers. Texas prompt, 11½¢ bid. Cash trade fairly good.

Quotations on cottonseed oil at Friday noon were: August, \$13.00@14.00; September, \$13.20@13.35; October, \$12.25; November, \$11.15@11.16; December, \$10.90@10.92; January, \$10.89; February, \$10.89@10.95; March, \$10.95@11.00.

Tallow.

Tallow, extra, 8½¢.

Oleo Oil and Stearine.

Stearine, oleo, 11¼¢.

Hull Oil Market.

Hull, England, Aug. 27, 1926.—(By Cable).—Refined cottonseed oil, 41s; crude cottonseed oil, 35s 6d.

FRIDAY'S GENERAL MARKETS.

New York, Aug. 27, 1926.—Spot lard at New York; prime western, \$15.60@15.70; middle western, \$15.45@15.55; city, \$15.12½; refined continent, \$16.00; South American, \$17.00; Brazil kegs, \$18.00; compound, \$14.50@14.75.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Aug. 27, 1926, show exports from that country were as follows: To England, 177,655 quarters; to continent, 38,024 quarters; others none.

Exports for the previous week were: To England, 45,441 quarters; to the continent, 97,077 quarters, others none.

SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Aug. 25, 1926.

CATTLE—The week is bringing lighter supplies of cattle to this market, the three day total of 12,400 being around 2,000 less than were here for the like periods of last week and a year ago. Proportion of corn fed beefs is running liberal and prices are on the weak side of steady.

Grass cattle steady today and strong to 25¢ higher for the week. Best handy weight steers of the week, 1,155 lbs. average, sold at \$10.35, but bulk stand quotable at \$9.00@10.00 for good to choice; no heavies above \$9.25, fair to good beefs, all weights \$7.50@9.00, common down to \$6.00 and under.

Bulk of grass cows, \$4.75@6.00; heifers, \$5.50@7.00; a few fed yearlings heifers up to \$9.00 and better.

HOGS—Hog receipts for today 9,000 and for the half week 22,100. The market is in a very unstable condition, and was strong to 20¢ higher today on light weight and 15@25¢ lower on everything else.

The choice to prime light weights sold at \$13.00@13.30; bulk of light and light medium butchers \$12.50@12.75 to the shippers and same kinds to packers later in the day \$12.25@12.50; strong weights, \$11.00@12.00; good sows to shippers early in the day \$10.10@10.35. Packers' prices stopped at \$10.00 and bulk sold at \$9.75@9.90; rough lots, \$9.25@9.60; pigs, \$12.00@13.75.

SHEEP—Lambs were 25¢ higher and sheep steady with \$14.60 being paid for best lambs.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, August 27, 1926.

Provision market dull. Very little activity, although light arrivals of American bacon in the face of small stocks has caused the market to become somewhat firmer. Slow demand for A. C. hams, buying light for prompt and deferred shipment.

Spot prices steady to easy; square shoulders fair; bellies and pure lard slow. Good trade on short clear backs.

Today's prices are as follows: Shoulders, square, 97s; picnics, 92s; hams, long cut, 143s; bacon, American cut, 145s; Cumberland cut, 118s; short backs, 116s; bellies, clear, 118s; Canadian, none; Wiltshire, 107s; spot lard, 76s 6d.

NATIONAL SWINE SHOW.

A "who's who" of American hogdom will be gathered together when the National Swine Show celebrates its eleventh anniversary at Peoria, Ill., September 13 to 18. There is every indication that predictions for both large quantity and fine quality this year will be fully realized, according to Miss G. A. Fossett, Secretary of the National Swine Growers' Association and of the show. The secretary announced that the first entry, a herd of eighteen Spotted Poland Chinas, has just been received and that she expects all entries recorded well before the closing date, which is set for September 6 at midnight.

TRADE GLEANINGS.

Philip Trier has opened a new wholesale and retail meat market in Timber, Ore.

Swift & Company's branch house at 15th and Peach streets, Erie, Pa., is undergoing some remodeling, made necessary by the elevation of the New York Central tracks which serve it.

The Atlanta, Ga., district office of the Southern Cotton Oil Company has been discontinued. Manager H. C. Brown is now located at the company's main office in New Orleans, where he continues to direct the company's Georgia mills.

The plant of the Corpus Christi Cotton Oil Company, in Corpus Christi, Tex., which has been standing idle for several years, has been purchased by J. P. Bass, who plans to operate it this season.

Terrell Cotton Oil & Refining Company, Terrell, Tex., has been sold to John H. Kirby, of Houston, Tex., and W. G. Crumpler and J. F. Gilmore, of Athens, Tex. The reported price is \$162,000.

The plant of the Meridian Cotton Oil Company in Meridian, Miss., has been sold to A. D. Simpson and S. M. Harmon. These men have organized the Missola Cotton Oil Company to reconstruct and operate this property.

Webb & Co., Crisfield, Md., packers, have accepted plans for a new plant to cost about \$60,000, with a capacity of 500 hogs and 150 cattle per week, and all departments that go to make up a modern, money-saving plant. Webb & Co. have been very successful meat manufacturers, sausage makers, ham boilers, etc., and are now adding full abattoir and by-product equipment. M. P. Burt & Co., Memphis, Tenn., are the engineers.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Aug. 26, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	\$16.00@17.50	\$15.50@16.00	\$16.50@17.50	
Good	15.00@16.00	14.50@15.50	15.50@16.50	15.50@16.50
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Choice	17.00@18.00		17.00@18.50	17.50@19.00
Good	15.50@17.00		15.00@16.50	16.00@17.00
STEERS (All Weights):				
Medium	12.00@14.00	12.00@14.50	12.00@14.00	13.50@15.50
Common	10.50@12.00	11.00@12.00	11.00@12.00	11.00@13.00
COWS:				
Good	12.00@13.00	12.00@13.00	12.00@13.00	12.50@13.00
Medium	10.50@12.00	10.50@12.00	11.00@12.00	11.00@12.00
Common	9.50@10.50	9.50@10.50	9.50@11.00	10.00@11.00
Fresh Veal (1):				
VEALERS:				
Choice	22.00@24.00		25.00@27.00	23.00@24.00
Good	20.00@22.00		22.00@24.00	22.00@23.00
Medium	18.00@20.00	17.00@19.00	20.00@22.00	19.00@21.00
Common	16.00@18.00	15.00@17.00	17.00@20.00	
CALF CARCASSES (2):				
Choice			20.00@22.00	20.00@21.00
Good		16.00@18.00	19.00@21.00	18.00@20.00
Medium		15.00@18.00	17.00@18.00	15.00@17.00
Common		13.00@15.00	15.00@17.00	
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice	28.00@30.00	29.00@30.00	28.00@31.00	30.00@31.00
Good	26.00@28.00	27.00@29.00	26.00@28.00	28.00@29.00
LAMB (42-55 lbs.):				
Choice				
Good				
LAMB (All Weights):				
Medium	23.00@26.00	23.00@27.00	22.00@26.00	24.00@26.00
Common	18.00@22.00	20.00@23.00	18.00@23.00	20.00@23.00
MUTTON (Ewes):				
Good	12.00@15.00	13.00@15.00	11.00@13.00	14.00@16.00
Medium	10.00@12.00	11.00@13.00	9.00@11.00	12.00@14.00
Common	9.00@10.00	9.00@11.00	7.00@9.00	10.00@11.00
Fresh Pork Outs:				
LOINS:				
8-10 lb. av.	29.00@31.00	29.00@31.00	32.00@33.00	30.00@32.00
10-12 lb. av.	26.00@28.00	28.00@30.00	30.00@31.00	27.00@29.00
12-15 lb. av.	20.00@22.00	24.00@26.00	24.00@27.00	23.00@25.00
15-18 lb. av.	16.00@17.00	20.00@22.00	22.00@23.00	20.00@21.00
18-22 lb. av.	15.00@16.00	19.00@21.00	19.00@22.00	19.00@20.00
SHOULDER:				
N. Y. Style: Skinned	18.00@19.00		17.00@21.00	19.00@21.00
PICNICS:				
4-6 lb. av.		18.00@20.00		
6-8 lb. av.		17.00@19.00	17.00@19.00	18.00@20.00
BUTTS: Boston Style	22.00@24.00		25.00@26.00	23.00@25.00
SPARE RIBS: Half Sheets	13.00@15.00			
TRIMMINGS:				
Regular	8.50@9.50			
Lean	16.00@19.00			

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Aug. 26, 1926.

CATTLE—Receipts locally first four days this week approximately 58,000 head against 61,000 corresponding period week earlier; better distribution, broader shipper and fairly active local demand stimulated trade.

Fed steers and yearlings, 25@50c higher; western grassers strong to 25c higher; yearlings reached \$11.00 and light yearling heifers \$10.60, highest of season; weighty steers touched \$10.30, most good to choice heavies making \$9.50@10.00; bulk fed steers, \$8.75@10.35, supply all weights above \$10.00 being liberal. She stock, 15@25c up; low grade cows showing maximum advance; bulls firm; vealers \$1.50 higher, closing at \$14.75@16.00 levels.

Yearlings at \$11.00 scaled 890@1,002 lbs., latter carried few heifers; numerous loads yearlings late \$10.65@10.75; western range steers mostly \$7.75 downward to killers, scaling 1,100 to 1,200 lbs.; several loads Texas cack fed steers averaging around 1,350 lbs., \$8.50@9.00.

HOGS—Hog values showed a very uneven trend during the week and sharp breaks and advances featured the trade for the entire period. Light hogs closed mostly 10@15c higher, medium weight butchers moving at about steady values with heavy butchers anywhere from 25@50c lower.

Bulk of light and medium packing sows showed downturns of 50@75c, heavy kinds being off mostly 75c@1.00 with extreme weights as much as \$1.25 down. Light hogs closed at \$14.00, 200 lb. averages making \$13.90 with selected 250 lb. weights upward to \$13.25.

Extreme weight butchers sold downward to \$10.50, best 300 lb. kinds scoring \$12.00. A spread of \$9.00@9.75 took the bulk of packing sows late. Choice strongweight slaughter pigs made a gain of mostly 25c during the week, selected kinds selling upward to \$13.75 today.

SHEEP—Decreased receipts of killing lambs has strengthened values at all sessions. Fat lambs closed 65c@1.00 higher and culls 75c up. Sheep closed strong to 25c higher and yearlings 25@50c up the price scale. Most fat westerns at the close

sold at \$15.00@15.25, the weekly top of \$15.35 being made on Wednesday.

Native ewe and wether lambs made the top of \$15.40 late, packers stopping at \$15.25 and most sorted kinds clearing at \$14.75@15.00, some moved downward to \$14.25 and below. Culls cleared at \$9.75@10.00 mostly, with fat ewes at \$5.50@6.50, choice kinds being quoted at the week's top of \$7.00.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Aug. 26, 1926.

CATTLE—Another week of uneven trade featured the beef steer market. Demand for grain fed yearlings and light weight steers was fairly broad and closing levels are strong to 25c higher, while weightier offerings scaling above 1,100 lbs. are steady to 25c lower.

The rather limited supply of grass fat steers held at fully steady price levels. Choice yearlings sold up to \$10.80, the week's top; best medium weights made \$10.00 and heavies stopped at \$9.75. Bulk of the grain fed arrivals cleared from \$8.25@9.75, and most of the straight grassers went from \$5.75@7.50.

Fat she stock sold steady but cutter

grades are 15@25c higher. Veal calves scored a sharp advance of \$1.50@2.00, with tops at \$14.00.

HOGS—Although receipts of hogs were considerably lighter than last week, very little strength was in evidence. Desirable grades scaling from 240 lbs. down were in demand to both shippers and packers and closed steady to 10c higher.

Heavier offerings met a dull trade at 15@25c lower rates. Some mixed grades sold as much as 50c lower. Choice light lights sold up to \$13.60 today for the week's top. Packing sows closed 75c@1.00 lower.

SHEEP—Fat lamb prices advanced around 50c during the week with best Utah lambs at \$14.85. Bulk of the western lambs sold from \$14.35@14.75, while most of the native arrivals went at \$13.25@13.75, with tops at \$14.25.

Aged classes closed 25c lower with Texas wethers ranging from \$6.75@7.40 and fat ewes from \$6.00@6.35.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Aug. 26, 1926.

CATTLE—The week's market on fed steers and yearlings was featured by a broad demand, and although receipts were liberal prices worked unevenly higher. Good to choice weighty steers returned

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Aug. 26, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	\$14.00	\$14.10	\$13.35	\$13.00	\$13.50
BULK OF SALES	9.75@13.15	12.50@14.00	9.50@13.25	11.50@13.50	9.25@13.00
Hvy wt. (250-350 lbs.), med.-ch.	11.00@13.10	11.90@13.00	10.75@12.15	11.25@12.65	10.75@12.50
Med. wt. (200-250 lbs.), med.-ch.	12.50@13.90	12.80@13.85	11.50@13.25	12.10@13.50	12.00@13.25
Lt. wt. (150-200 lbs.), com.-ch.	12.90@14.00	13.50@14.10	12.75@13.35	12.65@13.60	13.00@13.50
Lt. lt. (130-150 lbs.), com.-ch.	12.75@13.90	13.25@14.10	12.50@13.00	12.75@13.60	13.25@13.50
Packing sows, smooth and rough	8.75@10.85	9.75@10.50	9.00@10.40	8.75@10.00	8.50@ 9.75
Slight pigs (150 lbs. down), med.-ch.	12.00@13.75	12.75@13.65	12.25@13.25	12.25@13.25	10.85@12.50
Av. cost and wt. Wed. (pigs excluded)	11.44-280 lb.	13.94-219 lb.	10.94-294 lb.	12.01-216 lb.	10.88-280 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good.-ch.	9.00@10.25	8.50@ 9.75	8.10@ 9.40
STEERS (1,100-1,500 LBS.):					
Choice	9.75@11.15	9.50@10.50	9.00@10.35	9.00@10.00
Good	9.00@10.50	8.90@10.25	8.40@ 9.50	7.90@ 9.35	9.00@ 9.75
Medium	7.75@ 9.75	6.35@ 8.90	7.10@ 8.75	6.40@ 8.15	7.25@ 9.00
Common	6.00@ 7.75	5.25@ 6.35	5.75@ 7.10	4.75@ 6.40	5.50@ 7.25
STEERS (1,100 LBS. DOWN):					
Choice	10.50@11.15	10.50@11.00	9.50@10.60	9.50@10.80
Good	9.75@10.50	9.50@10.50	8.75@ 9.85	8.15@10.15	9.00@10.25
Medium	7.50@ 9.75	6.75@ 9.50	7.10@ 8.90	6.75@ 8.35	7.25@ 9.00
Common	6.00@ 7.75	5.25@ 6.75	6.75@ 7.10	6.15@ 6.75	5.25@ 7.25
Canner and cutter	5.00@ 6.00	4.75@ 5.25	4.90@ 5.75	4.25@ 5.15	5.00@ 5.25
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down).....	9.00@10.75	9.50@11.00	8.60@10.40	9.00@10.50	8.75@10.00
HEIFERS:					
Good-choice (850 lbs. up).....	7.75@10.75	7.75@10.00	7.10@ 9.75	6.85@ 9.50	7.00@ 8.75
Common-med. (all weights).....	5.50@ 8.75	6.00@ 8.25	4.75@ 8.00	4.65@ 7.75	4.50@ 7.00
COWS:					
Good to choice.....	6.35@ 8.25	6.25@ 7.50	5.65@ 8.00	5.40@ 7.40	5.75@ 7.50
Common and medium.....	4.85@ 6.35	5.00@ 6.25	4.50@ 5.65	4.50@ 5.40	4.00@ 5.75
Canner and cutter.....	4.00@ 4.85	3.50@ 5.00	3.00@ 4.50	3.50@ 4.50	3.00@ 4.00
BULLS:					
Good.-ch. (beef 1,500 lbs. up).....	6.50@ 7.00	6.00@ 6.50	5.75@ 6.25	5.00@ 5.75	6.00@ 6.50
Good.-ch. (1,500 lbs. down).....	6.35@ 7.25	6.00@ 6.75	5.75@ 6.35	5.50@ 6.00	6.25@ 6.75
Can.-med. (canner and bologna).....	4.50@ 6.35	4.00@ 6.00	4.35@ 5.75	3.75@ 5.50	4.75@ 6.00
CALVES:					
Medium to choice (milk fed. exc.)..	6.75@ 9.50	6.50@ 9.00	6.00@ 8.75	6.50@ 9.00	5.50@ 8.00
Cull-common.....	4.75@ 6.75	5.00@ 6.50	4.00@ 6.00	4.50@ 6.50	3.75@ 5.75
VEALERS:					
Medium to choice.....	11.00@16.00	9.00@15.00	8.00@11.00	10.00@14.00	8.50@14.00
Cull-common.....	6.50@11.00	5.00@ 9.00	5.00@ 8.00	5.50@10.00	4.75@ 8.50
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)...	12.75@15.50	12.25@14.75	12.25@14.65	12.75@14.85	12.25@14.75
Lambs, cull-com. (all weights).....	8.50@12.75	8.50@12.25	8.50@12.25	8.00@12.75	8.75@12.25
Yearling wethers, medium to choice...	9.50@12.50	8.75@12.25	8.25@11.25	9.00@12.50
Ewes, common to choice.....	4.75@ 7.00	3.00@ 6.00	4.75@ 6.75	4.00@ 6.25	4.00@ 6.50
Ewes, canners and cull.....	1.75@ 4.75	1.50@ 3.00	1.75@ 4.75	1.25@ 4.00	1.50@ 4.00

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to favor and prices advanced 25@50c. Other fed steers and yearlings advanced mostly 15@25c.

Bulk of the week's run cleared at \$8.65@10.00, with numerous loads of yearlings, light steers and medium weights up to \$10.25. The week's top price of \$10.35 was paid mixed yearlings, yearling steers and medium weights.

Advances and declines in the market for she stock just about offset each other. Bulls advanced 15@25c and veals 50c with practical top \$10.50.

HOGS—A broad demand from all sources maintained local prices on butchers and light hogs on a steady basis with a week ago. A narrow demand from local packers depressed packing grade values and sharp declines featured. Smooth sows, 325 lbs. down, underwent a 50c break, while rough and heavy packing sows were discriminated against and uncover a 75c@1.25 break.

Current range 160-200 lb. lights, \$13.00@13.25; top, \$13.35; bulk 200-260 lb. butchers, \$11.75@13.00; bulk 260-325 lb. butchers, \$11.00@11.75. Smooth sows 325 lbs. down, \$9.85@10.40; rough and heavies on down to \$9.00.

SHEEP—All classes of sheep and lambs uncover a stronger price tendency as compared with a week ago. Fat lambs reflect a 25@40c trend. Sheep strong to 25c higher.

Current bulk fat range lambs, \$14.50@14.60; natives, \$14.00@14.25. Fat ewes upwards to \$6.75.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Mo., Aug. 26, 1926.

CATTLE—A general upturn on all classes except bulls featured the current week's trade, with heavy fat steers finding more favor than for some time.

Compared with one week ago, western steers sold 25@35c higher; good and choice vealers, 50c higher; bulls, steady; other killing classes, 25@50c higher. Tops for week: Mixed yearlings, \$11.00; yearlings, \$10.75; heifers, \$10.50; matured steers, \$10.25, weight 1,326 lb. Bulls for week: Native steers, \$7.85@10.10; western steers, \$6.00@7.25; fat mixed yearlings and heifers, \$9.75@10.25; cows, \$5.00@6.00; low cutters, \$3.50@4.00.

HOGS—Receipts were lighter the current week and the market advanced on some grades but was sharply lower on

others. Light hogs are about 10@15c higher than this time last week, medium weights steady. Heavy butchers 25@35c lower and packing sows 25@75c lower.

Top light hogs today reached \$14.10; bulk 190 lbs. down, \$13.90@14.00; 200-220 lbs., \$13.50@13.85; 230-250 lbs., \$13.00@13.40; 260-280 lbs., \$12.40@12.75; 290-350 lbs., \$12.00@12.25; packing sows mostly \$9.50@10.25; good 90-130 lb. pigs, \$13.00@13.85.

SHEEP—Despite generous receipts the demand for fat lambs shows continued improvement and has advanced 50c the current week. Top and bulk of desirable offerings, \$14.50 today. With this exception the trade is unchanged; cull lambs are bringing \$8.50; fat ewes, \$4.00@6.00.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

So. St. Paul, Minn., August 25, 1926.

CATTLE—Very little change has been apparent in prices in the cattle division this week, although there has been at all times a rather active demand for all classes from shippers and packers alike. During the week best offerings in the steer line were some 995 lb. and 1,464 lb. weights that brought \$9.50, a few loads of yearlings, \$9.35, several loads of medium and heavyweight descriptions selling at \$9.00, with others of less finish at \$8.75 and \$8.85, the bulk at \$8.25@9.00. Most of the grass steers cashed at \$6.00@7.00, inferior kinds down to around \$5.00.

A ready outlet for she stock has been in evidence every day and bulk sold at \$4.50 to \$6.50 with all cutters at \$3.25 to \$4.00. Medium grade bulls were on a strong footing at this writing and bulk sold at \$5.25@5.60, fat heavy kinds around \$8.00. Vealers cashed lately at \$1.00@1.50 higher than the week's opening, or at \$13.00@13.50.

HOGS—Desirable lightweight hogs are strong to 25c higher than a week ago while packing sows are around 50c or

more lower. Bulk of the good light-weights averaging downward from 200 lbs. are selling at \$13.00@13.35; 250@150 lb. butchers, \$11.25@12.50, packing sows \$9.00@10.00, pigs \$13.00@13.25.

SHEEP—Fat lambs have advanced steadily this week and present prices are about \$1.00 higher than a week ago with the bulk today at \$13.50@14.50, or the highest since June.

Fleshy ewes unsuited for breeding purposes are selling to packers at \$4.00@6.00.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Aug. 24, 1926.

CATTLE—Cattle receipts light, numbering around 4,500 the first two days this week. Bulk of offerings were fed steers and yearlings, western steers being very scarce. Active demand for all killing classes, values 25@50c higher than last week's close.

Best light-weight steers \$10.00@10.15, handy-weights \$9.65, and 1,350@1,400-lb. averages up to \$9.00. Kansas and Oklahoma grassers \$6.75@7.25, with wintered Kansas \$8.60@9.00. Best mixed yearlings \$10.00, others \$9.00@9.75.

Fed heifers scarce, a few short-feds sold \$7.75@8.00, odd head up to \$10.00, with grassers mostly \$5.00@7.50. Bulk of fair to good cows \$4.50@5.75, canners and cutters \$3.25@4.25.

Bulls strong, most sales \$5.00@5.50, choice grades up to \$6.00. Calves 50c@1.00 higher, top veals \$13.50.

HOGS—Hog receipts for two days around 7,000 against 9,749 same days last week. Market uneven with little change in prices.

Today's top on lights \$13.40, and bulk of good hogs \$11.75@13.25. Packing sows \$9.75@10.75.

SHEEP—Sheep receipts around 9,000 for the week to date. Lambs steady to 10c higher, westerns \$14.35@14.60, natives \$13.00@14.00.

Sheep steady, best ewes \$6.25, heavies down to \$5.00.

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SIOUX CITY

Kennett, Murray & Brown
J. T. Brown, Jr., Mgr.

W. L. Kennett, Louisville, Ky.

F. L. Murray, Nashville, Tenn.

C. B. Heinemann, Service Manager, Chicago

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Aug. 21, 1926, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	9,062	9,700	13,544
Swift & Co.	7,851	9,300	18,144
Morris & Co.	3,749	8,500	8,374
Wilson & Co.	6,770	9,100	9,130
Anglo. Amer. Prov. Co.	1,768
G. H. Hammond Co.	3,115	4,100
Libby, McNeill & Libby	984
Brennan Packing Co.	5,400 hogs; Miller & Hart,	4,900 hogs;
Boyd, Latham & Co.	3,700 hogs; Western Packing &	Provision Co.,	8,000 hogs; Roberts & Oake,
others, 24,300 hogs.	4,700

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,641	2,257	4,585	2,847
Cudahy Pkg. Co.	4,724	1,248	3,680	3,993
Fowler Pkg. Co.	913	14
Morris & Co.	3,509	728	3,777	2,828
Swift & Co.	5,516	1,838	5,211	4,378
Wilson & Co.	4,152	1,039	5,430	3,915
Local butchers	683	178	1,281
Total	23,143	7,302	23,973	17,961

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,279	10,975	7,646
Cudahy Pkg. Co.	5,561	9,815	9,659
Dold Pkg. Co.	1,530	9,578
Morris & Co.	2,235	5,018	4,700
Swift & Co.	5,981	7,798	10,952
Glassburg, M.	14
Hoffman Pkg. Co.	72
Mayerowich & Vall	58
Omaha Pkg. Co.	62
Glaser & M. Prov.	38
John Roth & Sons.	85
J. Bife Pkg. Co.	11
So. Omaha Pkg. Co.	174
Lincoln Pkg. Co.	475
Morrell Pkg. Co.	109
Nagle Pkg. Co.	85
Sinclair Pkg. Co.	213
Wilson & Co.	197
Kennett-Murray Co.	2,660
J. W. Murphy Co.	8,615
Other hog buyers, Omaha.	16,035
Total	22,188	67,494	32,957

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	2,965	7,566	2,434
Swift & Co.	4,269	7,056	3,763
Morris & Co.	2,340	2,659	2,059
St. Louis Dressed Beef Co.	965
Independent Pkg. Co.	718	913
East Side Packing Co.	1,754	3,266
Hell Packing Co.	12	1,526
American Packing Co.	138	808
Krey Packing Co.	134
Sartorius	940
Sieloff Pkg. Co.	216	966	25
Gerst Bros.	111	572
Butchers	24,011	43,422	4,514
Total	37,703	70,123	12,795

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,845	753	9,814	14,601
Armour & Co.	1,635	504	3,405	4,150
Morris & Co.	1,564	242	4,670	3,431
Others	2,725	913	6,362	3,649
Total	8,769	2,412	24,311	25,831

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,881	527	11,221	1,338
Armour & Co.	2,850	464	9,947	768
Swift & Co.	1,789	582	6,476	1,440
Sacks Pkg. Co.	169	34	5
Smith Bros. Pkg. Co.	76	14	19
Local butchers	97	19	13
Order buyers and packer shipments	1,958	3	11,611
Total	9,817	1,643	39,292	3,555

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,467	728	365	44
Wilson & Co.	1,454	441	996	10
Other butchers	111	2	198
Total	3,032	1,171	1,551	54

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,074	659	2,573	813
Dold Pkg. Co.	459	46	5,218
McArthur Pkg. Co.	36
McKeefe-Le Sturgeon Co.	65
Total	1,724	705	7,791	813

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,905	3,303	9,744	2,615
Cudahy Pkg. Co.	518	837	2,100
Hertz Bros.	206	24
Swift & Co.	4,362	5,336	15,662	4,093
Union Pkg. Co.	1,251	196
Others	1,724	624	3,738
Total	11,186	10,310	30,964	6,651

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,415	3,271	18,061	2,852
Kingman & Co.	1,457	562	12,537	1,197
Armour & Co.	397	30	2,277	50
Indianapolis Abat. Corp.	1,216	119
Hilgemeyer Bros.	517
Brown Bros.	60	16
Bell Pkg. Co.	53	405
Schussler Pkg. Co.	13	282
Riverview Pkg. Co.	13	206
Meler Pkg. Co.	103	20	276
Ind. Prov. Co.	12	14	194	24
A. Wabnitz	8	49	46
Hosler Abat. Co.	50
Others	811	105	326	1,117
Total	5,595	4,183	35,101	4,986

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	725	151	2,943	287
Kroger Groc. & Bk. Co.	287	98	1,928
Gus Juergling	173	132	62
J. & F. Schroth Pkg. Co.	25
H. H. Meyer Pkg. Co.	55	2,587
J. Hilberg's Sons	187	7	52
A. Sander Pkg. Co.	9	1,779
Sam Gail	12
F. Schaefer's Sons	210	321	133
Wm. G. Rehn's Sons.	165	84
Total	1,848	793	11,662	983

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,048	2,207	6,193	845
U. D. B. Co. N. Y.	108
R. Gums & Co.	37	88	30
Armour, Milwaukee	1,038
Armour, Chicago	207
N. Y. B. D. M. Co.	37
Butchers	204	487	10	173
Others	140	64	27	182
Total	2,011	3,853	6,298	1,230

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending August 21, 1926, with comparisons:

CATTLE.

	Week ending Aug. 21.	Prev. week.	Cor. week.
Chicago	33,329	29,775	29,796
Kansas City	23,143	23,492	27,548
Omaha	22,188	22,311	16,995
St. Louis	37,703	86,407	33,831
St. Joseph	8,769	11,200	14,281
St. Paul	11,817	8,934	8,389
Oklahoma City	3,032	3,184	6,541
Indianapolis	5,595	5,167	5,043
Cincinnati	1,848	1,561	1,665
Wichita	2,011	2,389
Denver	1,724	1,283
St. Paul	11,186	9,807	11,896
Total	160,343	157,720	160,706

HOGS.

	Week ending Aug. 21.	Prev. week.	Cor. week.
Chicago	96,900	88,700	77,400
Kansas City	23,973	25,371	19,102
Omaha	67,494	67,528	45,795
St. Louis	70,123	63,698	55,974
St. Joseph	24,311	29,662	20,136
St. Paul	39,292	43,402	39,146
Oklahoma City	1,551	2,926	2,937
Indianapolis	35,101	32,203	33,333
Cincinnati	11,662	8,934	8,659
Wichita	6,298	6,986
Wichita	7,791	7,575	7,190
Denver	4,540	3,243
St. Paul	30,064	29,126	28,349
Total	415,120	412,435	341,264

SHEEP.

	Week ending Aug. 21.	Prev. week.	Cor. week.
Chicago	47,192	54,780	52,786
Kansas City	17,961	27,761	15,145
Omaha	32,957	33,196	31,430
St. Louis	12,795	19,204	20,161
St. Joseph	25,831	24,001	10,978
St. Paul	3,555	2,635	3,732
Oklahoma City	54	178	84
Indianapolis	4,986	4,802	4,223
Cincinnati	983	1,073	918
Milwaukee	1,230	1,602
Wichita	813	1,022	809
Denver	1,724	3,346
St. Paul	6,651	5,937	7,011
Total	155,008	178,912	150,573

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Aug. 21, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,647	12,374	4,442	38,358
New York	3,693	1,038	9,314
Central Union	1,594	1,981	12,705	571
Total	8,934	15,393	17,147	48,243
Previous week	8,490	11,217	5,008	50,416
Two weeks ago	7,290	12,945	17,777	48,547

RECEIPTS AT CENTERS.

SATURDAY, AUGUST 21, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	5,000	1,000
Kansas City	300	2,000	200
Omaha	100	6,000	500
St. Louis	400	6,500	300
St. Joseph	100	2,500	2,500
St. Paul	1,000	6,000	200
Oklahoma City	100	200
Fort Worth	100	200
Milwaukee	100	100
Denver	100	100	3,700
Wichita	100	1,000	300
Indianapolis	200	5,000	500
Pittsburgh	100	1,400	400
Cincinnati	300	2,500	1,400
Buffalo	100	800	200
Cleveland	100	400	100
Nashville, Tenn.	700
Toronto

MONDAY, AUGUST 23, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	20,000	35,000	18,000
Kansas City	24,000	6,000	7,000
Omaha	9,500	4,000	27,000
St. Louis	8,500	12,000	5,500
St. Joseph	3,000	4,000	3,500
St. Paul	7,500	1,200	1,200
Oklahoma City	800	8,000	2,800
Fort Worth	2,500	800	500
Milwaukee	400	300	300
Denver	3,800	400	800
Louisville	1,000	1,100	1,200
Wichita	1,300	1,200	300
Indianapolis	700	3,500	500
Pittsburgh	1,400	4,500	3,000
Cincinnati	2,400	3,100	1,500
Buffalo	1,900	7,500	3,000
Cleveland	1,100	3,500	800
Nashville, Tenn.	300	1,000	800
Toronto	4,000	600	800

TUESDAY, AUGUST 24, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	20,000	14,000
Kansas City	12,500	5,000	8,000
Omaha	6,500	9,000	30,000
St. Louis	9,500	10,500	4,000
St. Joseph	1,800	3,000	5,500
St. Paul	2,200	4,500	500
Oklahoma City	600	500
Fort Worth	2,000	200	300
Milwaukee	400	700	400
Denver	500	1,500	900
Louisville	100	1,100	1,000
Wichita	800	1,200	1,000
Indianapolis	1,000	6,000	1,100
Pittsburgh	1,400	4,500	1,500
Cincinnati	400	3,500	400
Buffalo	400	800	400
Cleveland	800	2,200	1,000
Nashville, Tenn.	100	1,000	600
Toronto	700	1,000	400

WEDNESDAY, AUGUST 25, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	15,000	14,000
Kansas City	10,000	4,500	10,000
Omaha	10,500	12,500	25,000
St. Louis	8,000	10,000	4,500
St. Joseph	4,500	5,000	4,000
Sioux City	3,500	8,000	1,500
St. Paul	1,500	6,000	1,500
Oklahoma City	600	500	300
Fort Worth	300	200	300
Milwaukee	400	1,500	300
Denver	900	500	1,500
Louisville	1,000	1,100	1,200
Wichita	300	300	200
Indianapolis	1,200	8,000	1,200
Pittsburgh	200	1,300	400
Cincinnati	400	3,700	3,500
Buffalo	500	600	200
Cleveland	500	500	200
Nashville, Tenn.	100	1,000	700
Toronto	500	1,400	1,000

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES.—After a deadlock which lasted for several weeks, during which tanners bid half-cent to a full cent under early sales of July take-off and killers held out for steady prices, movement in big packer market was resumed on Wednesday this week. After first sales of heavy native steers at prices steady with those obtained early in month, within two days around 150,000 hides changed hands.

Most of early trading was on native stock, with some sales of branded hides on the second day, also at steady prices, and heavier trading in branded expected.

No confirmation of trading in spread native steers, which last sold at 16½¢ for May-June and 17¢ for July, although some confidential trading was hinted at. Heavy native steers were first to move, around 40,000 July-August being sold by all packers at steady price of 15¢. There were sales by all packers in a smaller way on extreme native steers, around 8,000 July-August bringing 14¢; this was ½¢ easier than previous sales but 14½¢ is asked.

A total of about 20,000 butt branded steers sold by all packers at 14¢ for July-August; about 6,000 Kosher butts sold at 13½¢ at New York. Colorados held at 13½¢, with 13¢ bid; around 9,000 Koshers sold at 13¢ at New York. About 20,000 heavy Texas steers brought the steady price of 14¢ for July-August. Light Texas steers 13½¢ asked. Extreme light Texas steers sold in a small way, one car July-August bringing 13½¢, steady with last sale.

Heavy native cows held at 14½¢, some higher; some packers report these could be sold at 14½¢. Good movement of light native cows, around 50,000 July-August being sold by all packers at 14¢, previous asking price, and 14½¢ now asked for more. No sales yet reported on branded cows, which are held at 13½¢; bids of 13¢ are reported, as against bids of 12½¢ week previous.

One packer sold 3,300 July-August native bulls at 10¢, with possibly some other trading confidentially. Branded bulls quiet and priced nominally at 9¢, with Fort Worths held a little higher.

SMALL PACKER HIDES.—Recent activity in big packer hides at steady prices has greatly strengthened small packer market. All local small killers with one exception now sold up to August first and two small lots of August hides have moved.

One local packer moved his July and August productions, about 2,000 for each month, obtaining 14¢ for all-weight native steers and cows and 13¢ for branded; these prices were ½¢ higher than prices obtained on a small lot of August hides last week. Bulls were not included in this sale. Another local killer has declined bid of 14¢ for all-weight natives and 13½¢ for branded, most of the local packers asking 14½¢ and 13½¢ for August. Native bulls last sold at 10¢ for July and some July-August are offered at this figure. Branded bulls last moved at 8¢ for July.

COUNTRY HIDES.—Country hides have been rather quiet. Demand has been fairly good, especially for lighter weights, but tanners bidding ½¢ less than sellers cared to accept. Some tanners have been practically staying out of market, looking for lower prices, but recent activity in packer hides may steady the country market to some extent.

All-weights held at 10½¢, selected, delivered, for good stock; some asking slightly higher. Heavy steers 10@10½¢ asked. Heavy cows and steers could sell at 9¢, selected, but ½¢ more generally asked. Buff weights are priced around 10½¢.

Extremes are priced around 13¢ for ordinary 25/50 lb. weights and 14¢ for good 25/45 lb. weights. Bulls quiet and quoted at 7½@8¢. All-weight western branded fairly active at 9¢, Chicago freight.

HIDE MOVEMENT.—Receipts of hides at Chicago for week ending Aug. 21, 3,319,000 lbs.; previous week, 2,687,000 lbs.; same week, 1925, 3,370,000 lbs.; from Jan. 1 to Aug. 21, 110,417,000 lbs.; same period, 1925, 120,683,000 lbs.

Shipments of hides from Chicago for week ending Aug. 21, 4,475,000 lbs.; previous week, 3,795,000 lbs.; same week, 1925, 4,740,000 lbs.; from Jan. 1 to Aug. 21, 168,832,000 lbs.; same period, 1925, 154,104,000 lbs.

CALFSKINS.—Packer calfskins remain quiet, with actual market in doubt; some trading will be necessary to establish this market. At last reports packers were asking 20½¢, last selling price, with bids in market at 1½¢ less; some action looked for shortly.

First salted Chicago city calfskins quiet and 18@18½¢ asked. Resalted lots range from 14½@17¢, according to quality. Outside city calfskins considered around 18¢.

One Chicago packer sold August production of around 13,000 unbranded kips at 19¢, or slightly higher than last sales; no over-weights or branded included. Last sale on over-weights had been at 16½¢, branded 15¢, for August take-off.

First salted Chicago city kips considered steady; last sales at 17¢. Resalted lots are priced at 14@16¢, according to quality. Outside city kips priced around 15@16½¢, selected, country kips around 13¢.

Two packers moved regular slunks, about 8,000 August bringing 90¢; this was 2½¢ higher than last sale on fair quantity of Julys. One packer sold 1,000 hairless slunks, No. 1's and No. 2's mixed, at 57½¢, flat; straight No. 1's are held at 65¢. Small packer slunks priced around 75@90¢.

DRY HIDES.—Dry hides remain quiet, with flint dry all-weights listed at 18@19¢, according to section.

HORSEHIDES.—Horsehides have been quiet. Choice renderers offered at \$5.00; mixed lots priced around \$4.25@4.50 and country hides around \$4.00; ponies and glues half price.

SHEEPSKINS.—Dry pelts are quoted at 22@25¢, Chicago freight, according to section. Packer shearings quiet; last sale was car at \$1.47½¢, Chicago basis, last week. Pickled skins about unchanged and well sold up; market on straight run considered around \$10.50 per dozen, \$11.00 for particular selection. Packer lamb pelts slightly higher, \$2.45 per cwt. live lamb being paid at Chicago; unchanged at New York, being quoted at \$2.53½ per cwt. live lamb.

PIGSKINS.—Market still quiet and No. 1 pigskin strips priced nominally at 6½@7¢. Gelatine stocks inactive during the summer months; market nominally around 4½@4¾¢.

New York.

PACKER HIDES.—City packer hide market very steady, with packers realizing prices for which they had been holding out on August hides while tanners were bidding ½¢@1¢ less. Around 6,000 Kosher butt branded steers moved at 13½¢ for August, as against sales previous week at 13¢. About 9,000 August Kosher Colorados brought 13¢, this also being ½¢ higher than previous sales last week. Native steers are priced at 15¢ for August; reports indicate that 17¢ might be secured for Kosher spread native.

COUNTRY HIDES.—Trading in country hides continues to hang fire. Buyers

continue to remain out of market with result that apparent demand is light. Sellers generally want ½¢ or more over bids submitted.

CALFSKINS.—New York city calfskins quiet and dealers and tanners somewhat apart. Dealers generally are fairly well sold up since the recent trading; consequently they remain firm. The 5-7's are held at \$1.70, 7-9's at \$2.00@2.05, and 9-12's at \$2.70@2.75. Tanners would buy at prices slightly under these but stocks have not accumulated to any great extent and dealers show little willingness to shade prices; consequently little open trading.

DRY HIDES.—Dry hides are in fair demand, with the situation about unchanged from last week. Some 3,000 Sierra Cordobas, 11-12 kilo average, are offered at 24½¢, with buyers' ideas slightly lower.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, Aug. 25, 1926.—Wholesale prices on green and S. P. meats are as follows: Pork loins, 35-36¢; green hams, 8-10 lbs., 28¢; 10-12 lbs., 27¢; 12-14 lbs., 27¢; green picnics, 4-6 lbs., 19¢; 6-8 lbs., 17¢; green clear bellies, 6-8 lbs., 29¢; 8-10 lbs., 28¢; 10-12 lbs., 27½¢; 12-14 lbs., 27¢; S. P. bellies, 6-8 lbs., 24¢; 8-10 lbs., 25¢; 10-12 lbs., 25¢; 12-14 lbs., 24¢; S. P. hams, 8-10 lbs., 29¢; 10-12 lbs., 28¢; 12-14 lbs., 27¢; 18-20 lbs., 30¢; city dressed hogs, 23¢; city steam lard, 15¢; compound, 14½-15¢.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending August 28, 1926, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ending Aug. 28, '26.	Week ending Aug. 21, '26.	Cor. week, 1925.
Spread native steers	@17a	@17ax	18½@19c
Heavy native steers	@15	@15ax	17½@18c
Heavy Texas steers	@14	@14ax	15½@16c
Heavy butt branded steers	@14	13b@14ax	@16½c
Heavy Colorado steers	@13½ax	@13½ax	@15c
Ex-light Texas steers	@13½	@13½ax	@14½c
Branded cows	13b@13½ax	12½b@13½ax	@14½c
Heavy native cows	14½b@14½ax	14½b@14½ax	@17c
Light native cows	@14	18½b@14ax	@16c
Native bulls	@10	@11ax	@13½c
Branded bulls	@9ax	@9ax	@11½c
Calfskins	10b@20½ax	10b@20½ax	@24½a
Kips	@18c	18½@18½c	@23c
Kips, over	@18c	@18c	@23c
Kips, branded	@15c	@15c	@16½c
Slunks, regular	@80c	87½@90c	@110
Slunks, hairless	@60c	55 @60c	50 @60c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Aug. 28, '26.	Week ending Aug. 21, '26.	Cor. week, 1925.
Natives, all weights	@14c	@13½c	@16c
Br. hds.	@13c	@12½c	@14½c
Bulls, native	@10c	@10c	@12c
Branded bulls	@8c	@8c
Calfskins	17½@18½c	17½@18½c	18 @19½c
Kips	@17c	@17c	15½@16½c
Slunks, regular	@90ax	70 @85c	@100
Slunks, hairless	No. 1	25 @30n	25 @30n

COUNTRY HIDES.

	Week ending Aug. 28, '26.	Week ending Aug. 21, '26.	Cor. week, 1925.
Heavy steers	10 @10½ax	9 @10½c	13 @13½c
Heavy cows	8 @9½c	8 @9½c	12 @12½c
Buff	10½@11c	10½@11c	12½@13c
Extremes	12½@14c	12½@13½c	15 @15½c
Bulls	7½ @8ax	7½ @8ax	10 @10½c
Calfskins	14 @14½c	14 @15c	17 @18c
Kips	13 @13½c	13 @14	16 @18c
Light Calif.	\$0.90@0.95	\$0.90@1.00	\$1.10@1.15
Deacons	\$0.90@0.95	\$0.90@1.00	\$1.00@1.05
Slunks, regular	\$0.90@0.95	\$0.90@0.95	\$0.90@1.00
Slunks, hairless	\$0.15@0.25	\$0.15@0.20	\$0.30@0.40
Horsehides	\$4.00@5.00	\$4.00@5.00	\$4.50@5.50
Hogskins	\$0.50@0.55	\$0.50@0.55	\$0.55@0.60

SHEEPSKINS.

	Week ending Aug. 28, '26.	Week ending Aug. 21, '26.	Cor. week, 1925.
Packer lambs	@2.45	\$3.50@2.85
Pkrs. shearings	@1.47½	@1.60	\$1.65@1.70
Dry pelts	\$0.22@0.25	\$0.22@0.34	\$0.30@0.33

ICE AND REFRIGERATION

ICE NOTES.

Lakeland Cold Storage Company plans to erect a new cold storage plant in Cleveland, Ohio, at a cost of around \$130,000.

Watsonville Ice & Cold Storage Company, Watsonville, Calif., has let contract for the erection of a new ice and cold storage plant to cost around \$150,000.

Peoples Ice Company plans to build a new \$115,000 four story cold storage warehouse in Wichita Falls, Tex.

Central Wisconsin Storage Company has let contract for the erection of a \$75,000 cold storage warehouse and plant in Marshfield, Wis.

Work has been started on the new \$100,000 King Cold Storage Plant being erected in Yucaipa, Calif.

A new cold storage warehouse is soon to be built in Waxahachie, Tex., by the Waxahachie Ice Company at a cost of around \$25,000.

The new ice and cold storage plant being built by the Polar Wave Ice & Fuel Company at Shaw and Vandeventer avenues, St. Louis, Mo., is rapidly nearing completion. Cost is estimated at around \$300,000.

White City Ice & Laundry Company has let contract for the erection of a new cold storage plant, eight stories high, on Coral Way, Miami, Fla.

COLD STORAGE IN CALIFORNIA.

Several ice and cold storage plants in California have been consolidated by a group of southern California bankers

under the name of the California Ice & Cold Storage Company, it was announced recently.

Controlling interests have been acquired in the San Diego Ice & Cold Storage Company, of San Diego; the Bakersfield Ice & Cold Storage Company, of Bakersfield; and the Home Ice Company, of Long Beach. It is expected that additions and improvements will be made to these plants.

It is said that the new concern controls all of the cold storage business in Bakersfield and Long Beach, and 75 per cent of that in San Diego. It is also planned to engage in pipe line refrigeration and manufacture and sell distilled water.

CHILLED BEEF FOR BRITAIN.

The largest shipment of chilled beef to arrive in Great Britain from Australia, comprising 793 carcasses, was landed last month, according to The London Times of July 24. Most of the cargo was shipped from Queensland on May 27.

Although all the difficulties of transportation of chilled meat for such a distance were not overcome, a large quantity arrived in a satisfactory condition.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Aug. 21, 1926.

CATTLE.

	Week ending Aug. 21	Prev. week.	Cor. week, 1925.
Chicago	53,329	29,775	29,798
Kansas City	30,445	30,825	42,445
Omaha	22,226	21,972	20,968
East St. Louis	15,513	15,374	22,801
St. Joseph	7,952	10,802	14,253
Sioux City	9,378	8,567	8,245
Cudahy	948	948	578
Ft. Worth	6,952	6,500
Philadelphia	2,040	2,062	1,998
Indianapolis	4,182	4,173	1,435
Boston	1,476	1,314	1,434
N. Y. and Jersey City	7,839	8,965	8,757
Oklahoma City	4,203	4,560	9,147
Total	145,235	145,885	161,557

HOGS.

Chicago	96,900	88,700	77,400
Kansas City	23,973	25,371	19,102
Omaha	38,032	38,775	30,501
East St. Louis	27,622	26,281	33,979
St. Joseph	18,105	21,174	11,982
Sioux City	28,083	31,472	28,257
Cudahy	18,417	9,243
Fort Worth	2,590	2,172
Philadelphia	12,903	12,312	11,237
Indianapolis	18,112	17,764	16,315
Boston	9,670	7,558	8,147
New York and Jersey City	31,001	28,333	31,469
Oklahoma City	1,559	2,926	2,937
Total	300,050	321,255	280,579

SHEEP.

Chicago	47,192	54,780	52,786
Kansas City	17,961	27,761	15,145
Omaha	34,721	30,373	29,197
East St. Louis	10,035	15,775	9,105
St. Joseph	22,182	20,987	8,380
Sioux City	3,332	2,808	3,628
Cudahy	340	175
Fort Worth	2,421	2,388
Philadelphia	7,605	6,439	6,713
Indianapolis	2,400	2,386	1,636
Boston	5,338	6,555	6,491
New York and Jersey City	56,883	54,350	45,737
Oklahoma City	54	178	34
Total	204,124	225,100	179,029

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
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PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12"x36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

STEVENSON'S 1922

"Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29 1/4 in.) \$9.50 No. 2 (23 1/4 in.) \$8.50
Prices F. O. B. Chester

State size of doors. Whether right or left hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.

Out shows right hand door closer, No. 1 size, 29 1/4 in. long. Its spring—No. 1 gauge wire 9/32 galvd.—would very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.

Vilter

Refrigerating and Ice Making Plants

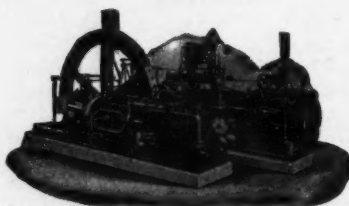
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Meat Products Industry

Horizontal Compressors
8 Tons Capacity and up

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1 to 18 Tons

Complete Data Promptly Furnished



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BRINE SPRAY SYSTEMS

for Hog and Beef Coolers

Designed and Furnished Complete

BINKS SPRAY EQUIPMENT CO.
3007 Carroll Ave., Chicago

OUR SUMMER HOMES AT THE NORTH POLE

THE cold rush is on! From all points of the globe, folks are migrating here to avoid the heat. The boom of the Pole is approximating in size the boom in Florida—twenty years ago. And why not? There's *everything* here—luxuries as well as necessities—movies, apartments, cozy bungalows, mansions—all constructed of artic blocks. No worry about summer heat *here!* Business is running along "as usual"—everybody is living a perfectly normal life—and the North Pole region is approaching "top" position in world affairs.

Regardless of changes, mechanical refrigeration will maintain its importance in the preservation of perishables. And Jamison Doors—always closely linked with refrigeration—will continue serving just as ably and efficiently as now. As quickly as plant operators are putting these doors to the test, just that quickly do they gain new friends. In twenty years time Jamison Doors will surely have a greater host of boosters.



20 Years from Now!

Jamison Doors

Jamison Cold Storage Door Company
Hagerstown Maryland U. S. A.

Chicago Section

L. H. Guthery, of the Marion Packing Co., Marion, Ohio, was in Chicago late in the week.

S. Martinet, of E. Rauh & Sons Co., Indianapolis, Ind., made a business trip to the city this week.

A prominent visitor from Cincinnati this week was Archibald Campbell, of the Globe Soap Works.

President George A. Hormel, of Geo. A. Hormel & Co., Austin, Minn., was a business caller in Chicago this week.

Frank Kohrs, secretary and treasurer of the Kohrs Packing Co., Davenport, Ia., made a trip to the city this week.

C. C. Mannebach, of the Blanton Company, margarine manufacturers, St. Louis, Mo., was a Chicago visitor this week.

Walter B. Hulme, well-known Chicago broker, has been spending his week-ends with his family at Grand Beach, Mich.

Two leading Wisconsin renderers in the city this week were Nathan Rosenberg, of A. Rosenberg Sons, Green Bay, and C. L. Drudie, of Appleton.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 41,587 cattle, 8,750 calves, 65,488 hogs and 44,881 sheep.

Provision shipments from Chicago for the week ending Aug. 21, 1926, with comparisons, are reported as follows:

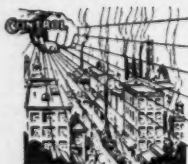
	Last wk.	Prev. wk.	Cor. week, 1925.
Cured meats, lbs.	19,680,000	21,262,000	17,337,000
Fresh meats, lbs.	33,685,000	30,713,000	37,628,000
Lard, lbs.	6,880,000	7,638,000	7,346,000

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Packing House Products
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Tallow Tankage
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Oils Hog Hair

Carcass Beef—F. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

C. W. RILEY, Jr.
BROKER

2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

was in Chicago this week in connection with food activities in which he is now specializing, especially poultry. Mr. Koelsch is the one man most responsible for the modernizing of such public markets in New York City as the old Washington Market. As a member of the Mayor's Market Commission he was very active in this direction.

CELLOPHANE IN CHICAGO.

In order to better serve the interests of the trade in adjacent territory, the Du Pont Cellophane Company has opened a branch office in Chicago. The new office is located in the Railway Exchange Building and is in charge of W. A. Shaffer. Cellophane is attracting the attention of packers and meat manufacturers as a new and novel wrapper and protection for sliced bacon, frankfurters and other sausage and many more meat products.

PACKER AND LIVESTOCK.

(Continued from page 20.)

as it was before the direct shipment was made.

Packer Can't Control Country Price.

The demand which forces the packer into the country is likely to be even more urgent than the demand which makes him feel safe in remaining in the public market, and in order to be certain of the hogs he seeks in the country, he is quite likely to pay a small premium.

The same condition has developed in the Northwest plants where Armour and Company is at present operating. The original intention was to pay the same prices as prevailed at St. Paul and Sioux City, with proper deductions for transportation costs. It has been found, however, that the farmer preferred to ship to the older markets on this basis, and much of the time it was necessary to pay more than intended in order to induce the farmer to ship to the company's plants, despite the theoretical control with which we have been credited due to our lack of competition at those points.

The same principle applies exactly when the packer enters country buying. It seems, therefore, quite probable that the prices paid for the 20,000 hogs in the

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hypothetical case just discussed register a much stronger competitive demand than would occur if all the transactions were on the public market.

No Benefit in Abnormal Price Changes.

The greatest incentive to increased production in periods of scarcity is the abnormally high price received for the product. In general, the higher the price above normal, the greater the expansion that results. These factors exaggerate still further the peaks and troughs in the hog cycle.

There is no particular benefit to the producer, packer or consumer in the tremendous swings from high to low production, and from high to low prices that have been experienced in the past.

The trend throughout modern industry is to manage all sorts of production at as uniform a rate as possible—or as we say in the packing business, to get on a straight manufacturing basis. Our chief desire is to remove as much of the speculation as possible.

Finally, the question must be considered as to whether direct marketing represents a trend toward more archaic conditions in the livestock industry.

Primitive marketing was direct, and only the period since the Civil War has seen the organization and rise of the centralized markets. These developed in part because of the long distance separating producing and consuming centers, in part because of the large volumes of assembled livestock which could be bought in appropriate grades, and in part because of the presence of large numbers of competitive buyers.

Public Markets Not Losing Out.

To discard these advantages would certainly seem a step backwards, as there would be no place where price quotations from actual trading could be secured. But in actual fact, there is no trend away from the public market, except under the critical conditions just discussed.

Data compiled by the Bureau of Agricultural Economics show that since 1922 direct shipments from the eight states of Wisconsin, Minnesota, North Dakota, South Dakota, Nebraska, Iowa, Missouri and Kansas, have constituted only approximately 25 per cent of the total hogs loaded within the area. The fluctuation has been very small. In 1922, it was 25.7 per cent; in 1923, 25.6 per cent; in 1924, 25.3 per cent; and in 1925, 25.8 per cent.

These percentages are so nearly stable that it would seem that direct marketing from the principal hog states is not increasing at the expense of the centralized system.

I firmly believe that the ideal method of livestock marketing is the public centralized market, properly operated and thoroughly competitive. I also believe there is room for and economic justification of a certain volume of direct marketing. The two systems are more supplementary than competitive, although each has a wholesome restraining influence on the other. However, the agitation that has spread through marketing circles with reference to the disruption of the central market by direct buying is unwarranted. There is nothing new in the complaint.

Packer Must Support Markets.

Direct purchase was the original procedure in livestock buying, and it has continued to some degree throughout the entire period of the development of the central markets. Yet in spite of it, the central markets have grown from nothing and have prospered. They have become the dominant factor in the modern method of marketing and have contributed untold efficiency to the livestock and meat industry. The comparative recent prominence of the subject of direct marketing is merely a passing phase of the business, associated with the shortage of hogs.

Before the packer could permit the cen-

tral market to be seriously affected, he would drop the system of direct purchase entirely. He must constantly support and aid in the development of the public markets, because his principal investments are located at such markets and are predicated upon their continuance.

Critics try to place the packer in the position of attempting to ruin the livestock and meat industry, but anyone with common sense can never accept such a view.

Anything that weakens the producer deprives us of the raw materials of our business, and anything that weakens the market threatens our capital investments. Could the absurdity of the views of these extremists among our critics be more clearly defined?

Pressure From Both Sides.

I wish to reiterate one point that I have previously mentioned, namely, that the producer's ideas always involve higher prices, while the consumer always seeks lower prices, so that of all the interests involved in the livestock and meat industry, the packer is the only one to feel the interplay of buying and selling forces in creating a fair price level and to recognize what it is when it exists.

This is a role which the public has previously failed to admit belongs to the packer. But it is one which the economics of the industry have required the packer to assume. Greater satisfaction is bound to come, both to producer and consumer, when each realizes that the packer is not only a buffer reacting to the demands of both, but that he is an agent doing his best every day to promote the maximum exchange of goods and money, to create a constantly growing volume of trade, and to promote national welfare by stimulating a continually increasing consumption of the most nutritious and appetizing food allotted humankind—meat.

PERISHABLE FREIGHT DOCKET.

The subjects listed below will be given consideration by the National Perishable Freight Committee at a hearing to be held at committee headquarters, 308 Union Station Building, 516 West Jackson Blvd., Chicago, Ill., Sept. 14, 1926, 10 a.m. local time (9 a.m. standard time).

Shippers desirous of presenting their views may appear before the committee or communicate with the Chairman prior to the date mentioned.

*Docketed by Carrier.

*Docketed by Shipper.

Subject No. 1290: *Delivery of cars on team tracks with bunkers three quarters full, moving under standard refrigeration service; 1360: *Change in service on shipments billed "do not re-ice" to standard refrigeration; 1405: *Shippers' instructions—waybill notations; 1498: *Standard ventilation—manipulating ventilators at 40 degrees in lieu of 32 degrees; 1517: *Re-icing in body of car; 1552: *Detention charges on cars constructively placed for loading.

No. 1555: *Charge for salt supplied to shipments transported under rule 240; 1557: *Classifying fruits and vegetables; 1565: *Application of rule 240 charges on cars iced by shippers; 1568: *Shippers' instructions on shipments moving on cost of ice basis under section 4; 1575: *Re-icing in individual cars at intermediate points and destination; 1581: *Detention charges on shipments transported under carriers' protective service against cold, reconditioned to stations on lines not parties to tariff; 1582: *Transporting perishable freight preiced by carrier and subsequently precooled by shippers; 1584: *Defining ventilation service; 1589: *Free transportation of "A" frames; 1591: *Refrigeration charges from Oklahoma to Quebec; 1592: *Manipulating vents on shipments moving under rule 240.

*Docketed by carrier. *Docketed by shipper.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 16.....	32,183	3,904	46,627	13,781
Tues., Aug. 17.....	9,926	2,430	23,624	19,998
Wed., Aug. 18.....	13,006	2,320	11,051	18,870
Thurs., Aug. 19.....	6,298	2,088	14,330	18,064
Fri., Aug. 20.....	1,923	698	16,758	8,479
Sat., Aug. 21.....	850	448	5,032	223
Totals this week.....	64,184	11,834	117,722	78,445
Previous week.....	57,002	11,877	107,807	83,453
Year ago week.....	58,188	12,371	98,277	78,856
Two years ago.....	61,800	11,968	142,234	78,734

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 16.....	6,585	234	7,990	458
Tues., Aug. 17.....	3,438	70	4,730	4,599
Wed., Aug. 18.....	4,344	214	2,739	3,833
Thurs., Aug. 19.....	2,657	92	2,764	7,015
Fri., Aug. 20.....	1,541	6	4,238	10,004
Sat., Aug. 21.....	323	785	2,309
Totals last week.....	18,800	610	28,224	28,116
Previous week.....	16,794	315	25,578	24,251
Year ago week.....	14,338	828	24,307	26,009
Two years ago.....	18,743	206	30,339	18,287

Receipts at Chicago Stock Yards thus far this year to Aug. 21, with comparative totals:

	1926.	1925.
Cattle.....	1,919,611	1,777,322
Calves.....	512,007	578,323
Hogs.....	4,574,141	5,324,787
Sheep.....	2,610,611	2,415,301

Combined weekly hog receipts at eleven markets for week ending Aug. 21, with comparisons:

	Week.	Year to date.
Week ending Aug. 21.....	437,000	17,283,000
Previous week.....	440,000	20,177,000
1925.....	392,000	20,177,000
1924.....	568,000	25,181,000
1923.....	542,000	24,511,000
1922.....	460,000	18,689,000

Combined receipts at seven markets for the week ending Aug. 21, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Aug. 21.....	241,000	364,000	259,000
Previous week.....	238,000	371,000	260,000
1925.....	248,000	319,000	323,000
1924.....	245,000	405,000	278,000
1923.....	285,000	430,000	240,000
1922.....	274,000	355,000	199,000

Combined receipts at seven points for 1926 to Aug. 21, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926.....	6,400,000	14,754,000	6,586,000
1925.....	6,244,000	17,216,000	6,175,000
1924.....	6,240,000	20,800,000	6,167,000
1923.....	6,403,000	20,300,000	6,251,000
1922.....	6,045,000	15,152,000	5,968,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average	Prices—
	Number weight received.	lbs. Top. Average.
*This week.....	117,700	275 \$14.10 \$11.05
Previous week.....	107,024	272 13.85 11.00
1925.....	99,277	280 13.85 12.45
1924.....	142,234	245 10.25 8.20
1923.....	158,044	242 9.10 8.10
1922.....	127,166	258 9.75 8.10
1921.....	111,462	253 9.90 8.15
Av. 1921-1925.....	128,000	250 \$10.60 \$ 9.30

*Receipts and average weights for week ending Aug. 21, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Aug. 21.....	\$ 9.20	\$11.05	\$ 6.00	\$13.05
Previous week.....	9.05	11.00	6.50	12.75
1925.....	11.75	12.45	0.80	14.80
1924.....	9.75	9.20	0.50	13.90
1923.....	11.00	8.10	7.50	13.00
1922.....	9.50	8.10	6.75	12.60
1921.....	8.10	8.15	4.50	9.35
Av. 1921-1925.....	\$10.00	\$ 9.20	\$ 6.40	\$12.55

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Aug. 21.....	45,500	94,200	53,000
Previous week.....	40,308	81,446	59,232
1925.....	38,848	74,770	57,401
1924.....	43,026	102,895	60,447
1923.....	41,837	100,711	58,782

*Saturday, Aug. 21, estimated.

Chicago packers' hog slaughters for the week ending Aug. 21, 1926.

Armour & Co.....	9,700
Anglo-Amer.....
Swift & Co.....	9,300
Hammond Co.....	4,100
Morris & Co.....	8,500
Wilson & Co.....	9,100
Boyd-Lunham.....	3,700
Western Packing Co.....	8,900
Roberts & Oake.....	4,700
Miller & Hart.....	4,200
Independent Packing Co.....	4,000
Brennan Packing Co.....	5,400
Agar Packing Co.....	2,900
Others.....	21,700
Total.....	96,000
Previous week.....	88,700
1925.....	77,400
1924.....	113,700
1923.....	115,700

(For Chicago livestock prices see page 40.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
August 26, 1926.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@20 1/2	
10-12 lbs. avg.	@20	
12-14 lbs. avg.	@20 1/2	
14-16 lbs. avg.	@20 1/2	
16-18 lbs. avg.	@20 1/2	
18-20 lbs. avg.	@20 1/2	
Skinned Hams—		
14-16 lbs. avg.	@25 1/2	
16-18 lbs. avg.	@24 1/2	
18-20 lbs. avg.	@22	
20-22 lbs. avg.	@17 1/2	
22-24 lbs. avg.	@16 1/2	
24-26 lbs. avg.	@16 1/2	
26-30 lbs. avg.	@16	

Picsies—		
4-6 lbs. avg.	@18 1/2	
6-8 lbs. avg.	@16 1/2	
8-10 lbs. avg.	@14 1/2	
10-12 lbs. avg.	@14 1/2	
12-14 lbs. avg.	@14	
Bellies—(square cut and seedless)		
6-8 lbs. avg.	@30	
8-10 lbs. avg.	@27 1/2	
10-12 lbs. avg.	@25 1/2	
12-14 lbs. avg.	@22 1/2	
14-16 lbs. avg.	@22	

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@27 1/2	
10-12 lbs. avg.	@27	
12-14 lbs. avg.	@26 1/2	
14-16 lbs. avg.	@26 1/2	
16-18 lbs. avg.	@26 1/2	
18-20 lbs. avg.	@26 1/2	

Boiling Hams—(house run)		
16-18 lbs. avg.	@26 1/2	
18-20 lbs. avg.	@26 1/2	
20-22 lbs. avg.	@25 1/2	

Skinned Hams—		
14-16 lbs. avg.	@23 1/2	
16-18 lbs. avg.	@23 1/2	
18-20 lbs. avg.	@23 1/2	
20-22 lbs. avg.	@24	
22-24 lbs. avg.	@23 1/2	
24-26 lbs. avg.	@23 1/2	
26-30 lbs. avg.	@21 1/2	

Picsies—		
4-6 lbs. avg.	@18 1/2	
6-8 lbs. avg.	@15 1/2	
8-10 lbs. avg.	@14 1/2	
10-12 lbs. avg.	@14	
12-14 lbs. avg.	@13 1/2	

Bellies—(square cut and seedless)		
6-8 lbs. avg.	@30	
8-10 lbs. avg.	@28	
10-12 lbs. avg.	@25 1/2	
12-14 lbs. avg.	@22 1/2	
14-16 lbs. avg.	@21 1/2	

Dry Salt Meats.

Extra short clears, 35/45	@16	
Extra short ribs, 35/45	@16	
Regular plates, 6-8	@13 1/2	
Clear plates, 4-6	@12	
Jowl butts	@11 1/2	

Fat Backs—		
8-10 lbs. avg.	@12 1/2	
10-12 lbs. avg.	@12 1/2	
12-14 lbs. avg.	@12 1/2	
14-16 lbs. avg.	@13	
16-18 lbs. avg.	@13 1/2	
18-20 lbs. avg.	@13 1/2	
20-25 lbs. avg.	@13 1/2	

Clear Bellies—		
14-16 lbs. avg.	@19 1/2	
16-18 lbs. avg.	@19 1/2	
18-20 lbs. avg.	@18 1/2	
20-25 lbs. avg.	@17 1/2	
25-30 lbs. avg.	@17 1/2	
30-35 lbs. avg.	@17 1/2	
35-40 lbs. avg.	@17	
40-50 lbs. avg.	@16 1/2	

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, AUGUST 21, 1926.

	Open.	High.	Low.	Close.
LARD—				
Sept.	14.87 1/2	14.90	14.80	14.80
Oct.	15.00	15.00	14.92 1/2	14.92 1/2
Jan.	13.70	13.70	13.67 1/2	13.67 1/2
CLEAR BELLIES—				
Sept.	17.62 1/2			17.62 1/2
Oct.	16.70			16.70
SHORT RIBS—				
Sept.	14.35			14.35
Oct.	13.85			13.85

MONDAY, AUGUST 23, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	14.82 1/2	14.82 1/2	14.82 1/2	14.82 1/2n
Sept.	14.95	15.07 1/2	14.95	14.92 1/2b
Oct.	14.95	15.07 1/2	14.95	15.07 1/2ax
Dec.	13.70	13.75	13.70	14.05n
May	13.77 1/2	13.80	13.77 1/2	13.75ax
CLEAR BELLIES—				
Sept.	17.57 1/2	17.65	17.57 1/2	17.65b
Oct.	16.82 1/2	16.95	16.82 1/2	16.95b
SHORT RIBS—				
Sept.	14.30ax			14.30ax
Oct.	13.85b			13.85b

TUESDAY, AUGUST 24, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	14.95	14.95	14.75	14.65
Sept.	15.10-12 1/2	15.12 1/2	14.90	14.75b
Oct.	15.10-12 1/2	15.12 1/2	14.90	14.90ax
Dec.	13.80-82 1/2	13.82 1/2	13.70	13.95ax
Jan.	13.85	13.85	13.80	13.70ax
May	13.85	13.85	13.80	13.80ax
CLEAR BELLIES—				
Sept.	17.65	17.65	17.50	17.50ax
Oct.	16.95			16.95n
SHORT RIBS—				
Sept.	14.12 1/2	14.15	14.12 1/2	14.15b
Oct.	13.90	13.90	13.90	13.90

WEDNESDAY, AUGUST 25, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	14.75-77 1/2	14.80	14.70	14.95n
Sept.	14.90	14.95	14.85	14.95
Oct.	14.90	14.95	14.85	14.90ax
Dec.	13.80	13.80	13.60	13.65ax
Jan.	13.80	13.80	13.60	13.65b
May	13.80	13.80	13.80	13.80ax
CLEAR BELLIES—				
Sept.	17.25	17.25	17.20	17.20
Oct.	16.90			16.90ax
SHORT RIBS—				
Sept.	14.15	14.15	14.12 1/2	14.12 1/2
Oct.	14.02 1/2	14.02 1/2	13.90	13.90ax

THURSDAY, AUGUST 26, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	14.90	14.90	14.75	14.77 1/2
Sept.	14.75	15.02 1/2	14.75	14.87 1/2ax
Oct.	14.90	15.02 1/2	14.90	14.97 1/2
Dec.	13.90	13.90	13.60	14.00n
Jan.	13.75	13.95	13.75	13.72 1/2
May	13.75	13.95	13.75	13.80b
CLEAR BELLIES—				
Sept.	16.90	16.95	16.82 1/2	17.37 1/2n
Oct.	16.90			16.82 1/2ax
SHORT RIBS—				
Sept.	14.20ax			14.20ax
Oct.	13.90n			13.90n

FRIDAY, AUGUST 27, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	14.95	15.07 1/2	14.92 1/2	14.92n
Sept.	15.07 1/2	15.20	15.05	15.15
Oct.	15.07 1/2	15.20	15.05	14.90n
Dec.	13.75	13.80	13.75	13.80b
Jan.	13.75	13.80	13.75	13.90b
May	13.75	13.80	13.75	13.90b
CLEAR BELLIES—				
Sept.	17.45	17.62 1/2	17.45	17.60ax
Oct.	16.90	17.12 1/2	16.90	17.12 1/2ax
SHORT RIBS—				
Sept.	14.25	14.25	14.25	14.25
Oct.	14.00	14.00	14.00	14.00

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Aug. 26, 1926, with comparisons, were as follows:

	Week ending Aug. 26, 1926.	Prev. week.	Cor. week.
Armour & Co.	8,945	6,880	7,741
Anglo-Amer. Prov. Co.	398		2,709
Swift & Co.	9,376	7,355	7,459
G. H. Hammond Co.	3,806	3,717	3,560
Morris & Co.	5,200	5,200	1,945
Wilson & Co.	7,242	6,377	6,872
Boyd-Lunham Co.	3,669	3,317	4,310
Western Pkg. & Prov. Co.	8,319	10,642	6,175
Roberts & Oake	4,601	4,065	4,805
Miller & Hart	4,408	5,343	2,660
Independent Packing Co.	5,079	5,537	2,171
Brennan Packing Co.	5,550	5,000	4,934
Agar Packing Co.	2,400	2,400	901
Total	72,143	64,413	55,565

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1	No. 2	No. 3
Rib roast, heavy end	25	22	12
Rib roast, light end	30	28	20
Chuck roast	26	20	14
Steaks, round	45	35	20
Steaks, sirloin, first cut	40	32	22
Steaks, porterhouse	20	15	18
Steaks, flank	25	25	18
Beef stew, chuck	20	18	12 1/2
Corned briskets, boneless	24	22	15
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	50	30
Legs	50	35
Stews	20	15
Chops, shoulder	25	25
Chops, ribs and loin	60	30

Mutton.

Legs	26	
Stew	10	
Shoulders	19	
Chops, rib and loin	35	

Pork.

Loins, whole, 8@10 avg.	30	@34
Loins, whole, 10@12 avg.	28	@32
Loins, whole, 12@14 avg.	24	@28
Loins, whole, 14 and over	20	@22
Chops	32	@35
Shoulders	23	@23
Butts	22	@22
Spareribs	22	@22
Hocks	14	@14
Leaf lard, unrendered		@18

Veal.

Hindquarters	28	@33
Forequarters	18	@24
Legs	24	@35
Breasts	14	@18
Shoulders	12	@24
Cutlets	50	@50
Rib and loin chops	40	@40

Butchers' Offal

Suet	@ 6
Shop fat	@ 8
Bones, per 100 lbs.	@50
Calf skins	@15
Klips	@18
Deacons	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, 1. c. 1. Chicago	9%	
Double refined saltpetre, gran., 1. c. 1.	6%	6%
Crystals	8	7%
Double refined nitrate of soda, f. o. b.		
N. Y. S. S., carloads	3%	3%
Less than carloads, granulated	4%	4%
Crystals	5%	5%
Keps, 100@130 lbs., 1c more		
Boric acid, in carloads, powdered, in bbls.	9	8%
Crystal to powdered, in bbls., in 5-ton lots or more	9%	9%
In bbls. in less than 5-ton lots	9%	10
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5%	5

Salt—		
Granulated, car lots, per ton, f.o.b. Chicago		\$7.00
bulk		
Medium, car lots, per ton, f.o.b. Chicago		8.10
bulk		
Rock, car lots, per ton, f. o. b. Chicago		8.80

Sugar—		
Raw sugar, 96 basis	@4.40	
Second sugar, 90 basis	@3.95	
Syrup, testing 65 and 65 combined sucrose and invert	@31	
Standard granulated f.o.b. refiners (2%)	@5.60	
Packers' curing sugar, bags, f.o.b. Reserve, Ia.	5.10@5.20	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

1407 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Aug. 28	Cor. week, 1925.
Prime native steers.....	17 @ 18 1/2	18 @ 23
Good native steers.....	15 @ 17	17 @ 20
Medium steers.....	14 @ 16	12 @ 18
Heifers, good.....	13 @ 18	18 @ 20
Cows.....	10 @ 14	8 @ 14
Hind quarters, choice.....	23 @ 30	
Fore quarters, choice.....	14 @ 17	

Beef Cuts.

Steers Loins, No. 1.....	28 @ 48	
Steer Short Loins, No. 1.....	37 @ 43	
Steer Short Loins, No. 2.....	33 @ 36	
Steer Loin Ends (hips).....	22 @ 32	
Steer Loin Ends, No. 2.....	21 @ 30	
Cow Loins.....	21 @ 26	
Cow Short Loins.....	27 @ 30	
Cow Loin Ends (hips).....	17 @ 18	
Steer Ribs, No. 1.....	20 @ 35	
Steer Ribs, No. 2.....	16 @ 16	
Cow Ribs, No. 1.....	16 @ 16	
Cow Ribs, No. 2.....	11 @ 11	
Steer Round, No. 1.....	17 1/2 @ 17 1/2	
Steer Round, No. 2.....	12 @ 12	
Steer Chucks, No. 1.....	11 1/2 @ 11 1/2	
Steer Chucks, No. 2.....	15 @ 15	
Cow Chucks.....	10 1/2 @ 10 1/2	
Steer Plates.....	8 @ 8 1/2	
Medium Plates.....	8 @ 8 1/2	
Briskets, No. 1.....	14 @ 14	
Briskets, No. 2.....	12 @ 12	
Steer Navel Ends.....	7 @ 7	
Cow Navel Ends.....	6 1/2 @ 6 1/2	
Fore Shanks.....	6 @ 6 1/2	
Hind Shanks.....	6 @ 6 1/2	
Rolls.....	20 @ 20	
Strip Loins, No. 1, boneless.....	50 @ 50	
Strip Loins, No. 2.....	45 @ 45	
Strip Loins, No. 3.....	35 @ 35	
Sirloin Butts, No. 1.....	28 @ 28	
Sirloin Butts, No. 2.....	24 @ 24	
Sirloin Butts, No. 3.....	18 @ 18	
Beef Tenderloins, No. 1.....	75 @ 75	
Beef Tenderloins, No. 2.....	65 @ 65	
Rump Butts.....	18 @ 18	
Flank Steaks.....	14 @ 14	
Shoulder Cuts.....	10 @ 10	
Hanging Tenderloins.....	10 @ 10	

Beef Products.

Brains (per lb.).....	0 @ 10	6 @ 8
Hearts.....	12 @ 12	29 @ 30
Tongues.....	20 1/2 @ 35	25 @ 30
Sweetbreads.....	2 @ 8	2 @ 8
Org. Tail, per lb.....	2 @ 8	2 @ 8
Fresh Tripe, plain.....	4 @ 4	4 @ 4
Fresh Tripe, H. C.....	4 @ 4	4 @ 4
Livers.....	0 1/2 @ 13	7 @ 12 1/2
Kidneys, per lb.....	10 @ 10 1/2	9 1/2 @ 10

Veal.

Choice Carcass.....	23 @ 24	18 @ 21
Good Carcass.....	20 @ 22	15 @ 19
Good Saddle.....	28 @ 32	22 @ 30
Good Backs.....	16 @ 17	12 @ 14
Medium Backs.....	10 @ 14	6 @ 9

Veal Products.

Brains, each.....	11 @ 11	9 @ 10
Sweetbreads.....	50 @ 60	58 @ 60
Calf Livers.....	41 @ 41	30 @ 31

Lamb.

Choice Lambs.....	30 @ 30	29 @ 29
Medium Lambs.....	28 @ 28	28 @ 28
Choice Saddle.....	35 @ 35	32 @ 32
Medium Saddle.....	34 @ 34	30 @ 30
Choice Fores.....	23 @ 23	25 @ 25
Medium Fores.....	21 @ 21	23 @ 23
Lamb Pies, per lb.....	46 @ 46	43 @ 43
Lamb Tongues, each.....	13 @ 13	13 @ 13
Lamb Kidneys, per lb.....	25 @ 25	25 @ 25

Mutton.

Heavy Sheep.....	9 @ 9	8 @ 8
Light Sheep.....	14 @ 15	15 @ 15
Heavy Saddle.....	46 @ 46	43 @ 43
Light Saddle.....	18 @ 18	18 @ 18
Heavy Fores.....	8 @ 8	7 @ 7
Light Fores.....	14 @ 14	13 @ 13
Mutton Legs.....	21 @ 21	20 @ 20
Mutton Loin.....	18 @ 18	18 @ 18
Mutton Stew.....	10 @ 10	9 @ 9
Sheep Tongues, each.....	13 @ 13	13 @ 13
Sheep Heads, each.....	10 @ 10	10 @ 10

Fresh Pork, Etc.

Dressed Hogs.....	25 @ 25	18 @ 18
Pork Loins, 8@10 lbs. avg.....	28 @ 28	23 @ 23
Hams.....	29 @ 29	27 @ 27
Belies.....	29 @ 29	28 @ 28
Calas.....	20 @ 20	16 1/2 @ 17 1/2
Skinned Shoulders.....	17 1/2 @ 18	18 @ 18
Tenderloins.....	12 @ 12	13 @ 13
Spare Ribs.....	12 1/2 @ 13	13 @ 14
Leaf Lard.....	16 @ 16	19 @ 19
Back Fat.....	15 @ 15	16 @ 16
Butts.....	23 @ 23 1/2	23 @ 24
Hocks.....	15 @ 15	15 @ 15
Tails.....	14 @ 14	11 @ 11
Neck Bones.....	3 1/2 @ 4 1/2	12 @ 12
Tail Bones.....	12 @ 12	9 @ 9
Silp Bones.....	9 @ 9	9 @ 9
Blade Bones.....	13 @ 13	13 1/2 @ 13 1/2
Pigs' Feet.....	8 @ 8	8 @ 8
Kidneys, per lb.....	8 @ 8	8 @ 8
Livers.....	9 @ 9	9 @ 9
Brains.....	16 @ 16	16 @ 16
Ears.....	9 @ 9	8 @ 8
Snouts.....	8 @ 8	8 1/2 @ 8 1/2
Heads.....	10 @ 10	10 @ 10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	22 @ 22
Country style sausage, fresh in link.....	21 @ 21
Country style sausage, fresh in bulk.....	19 @ 19
Country style sausage, smoked.....	28 @ 28
Mixed sausage.....	18 @ 18
Frankfurts in pork casings.....	22 @ 22
Frankfurts in sheep casings.....	24 @ 24
Bologna in beef bungs, choice.....	18 1/2 @ 18 1/2
Bologna in cloth, paraffined, choice.....	17 @ 17
Bologna in beef middles, choice.....	23 @ 23
Liver sausage in hog bungs.....	14 @ 14
Liver sausage in beef rounds.....	16 @ 16
Head cheese.....	30 @ 30
New England luncheon specialty.....	24 @ 24
Liberty luncheon specialty.....	17 @ 17
Mixed luncheon specialty.....	25 @ 25
Tongue sausage.....	18 @ 18
Polish sausage.....	18 @ 18
Sausage.....	18 @ 18

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	54 @ 54
Cervelat, new condition, in hog bungs.....	24 @ 24
Cervelat, new condition, in beef middles.....	27 @ 27
Thuringer Cervelat.....	32 @ 32
Farmer.....	31 @ 31
Holsteiner.....	50 @ 50
B. C. Salami, choice.....	20 @ 20
Milano Salami, choice, in hog bungs.....	24 @ 24
B. C. Salami, new condition.....	27 @ 27
Frisses, choice, in hog middles.....	45 @ 45
Genoa style Salami.....	58 @ 58
Pepperoni.....	45 @ 45
Mortadella.....	27 @ 27
Capicola.....	60 @ 60
Italian style hams.....	48 @ 48
Virginia hams.....	52 @ 52

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	10.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	9 1/2 @ 10
Special lean pork trimmings.....	18 1/2 @ 17
Extra lean pork trimmings.....	19 @ 19 1/2
Neck bone trimmings.....	11 1/2 @ 12
Pork cheek meat.....	9 1/2 @ 9 1/2
Pork hearts.....	9 1/2 @ 9 1/2
Fancy boneless bull meat (heavy).....	12 1/2 @ 12 1/2
Boneless chucks.....	11 1/2 @ 11 1/2
Shank meat.....	9 1/2 @ 9 1/2
No. 1 beef trimmings.....	9 @ 9 1/2
Beef hearts.....	7 1/2 @ 8
Beef cheeks, trimmed.....	8 1/2 @ 8 1/2
Dr. canner cows, 300 lbs. and up.....	7 @ 7 1/2
Dr. cutters, 400 lbs. and up.....	8 @ 8 1/2
Dr. bologna bulls, 500-700 lbs.....	4 @ 4 1/2
Beef tripe.....	4 @ 4 1/2
Cured pork tongues (can. trim.).....	17 1/2 @ 17 1/2

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	27c
Beef rounds, domestic, 140 sets per tierce, per set.....	30c
Beef rounds, export, 225 sets per tierce, per set.....	31
Beef middles, 110 sets, per tierce, per set.....	1.50
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	22
Beef Weasands, No. 1, per piece.....	11
Beef Weasands, No. 2, per piece.....	5c
Beef bladders, small, per dozen.....	25
Beef bladders, medium, per dozen.....	21.75
Beef bladders, large, per doz.....	22.50
Hog casings, medium, per bd. 100 yds.....	2.75
Hog casings, narrow, per lb. f. o. b.....	17
Hog middles, without cap, per set.....	26
Hog bungs, export.....	36
Hog bungs, large prime.....	28
Hog bungs, medium.....	20
Hog bungs, small prime.....	11
Hog bungs, narrow.....	8
Hog stomachs, per piece.....	8

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	65.00
Lamb tongues, 100-lb. cut, 200-lb. bbl.....	45.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Meat pork, regular.....	38.50
Family back pork, 20 to 34 pieces.....	36.50
Family back pork, 35 to 45 pieces.....	37.50
Clear back pork, 40 to 50 pieces.....	27.50
Clear plate pork, 25 to 35 pieces.....	25.50
Clear plate pork, 35 to 45 pieces.....	25.00
Brisket pork.....	31.50
Bean pork.....	26.00
Plate beef.....	23.00
Extra plate beef, 200 lb. bbls.....	24.50

COOPERAGE.

Ash pork barrels, black iron hoops.....	1.67 1/2 @ 1.72 1/2
Oak pork barrels, black iron hoops.....	1.90 @ 1.95
Ash pork barrels, galv. iron hoops.....	1.87 1/2 @ 1.92 1/2
White oak lard tierces.....	2.15 @ 2.20
Black oak lard tierces.....	2.27 1/2 @ 2.32 1/2
White oak lard tierces.....	2.47 1/2 @ 2.52 1/2

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	24
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	21 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago, (30 and 60 lb. solid packed tubs, 1c per lb. less).....	22
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	17

DRY SALT MEATS.

Extra short clears.....	16
Extra short ribs.....	16
Short clear middles, 60-lb. avg.....	16
Clear bellies, 14@16 lbs.....	19 1/2
Clear bellies, 18@20 lbs.....	18 1/2
Clear bellies, 25@30 lbs.....	17 1/2
Rib bellies, 25@30 lbs.....	17 1/2
Standard bacon, 10@12 lbs.....	12 1/2
Fat backs, 10@12 lbs.....	12 1/2
Fat backs, 12@14 lbs.....	13
Fat backs, 14@16 lbs.....	13 1/2
Regular plates.....	11 1/2
Butts.....	11 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	34
Skinned hams, fancy, 16@18 lbs.....	35 1/2
Standard regular hams, 12@16 lbs.....	33 1/2
Picnics, 6@8 lbs.....	22
Standard bacon, 4@8 lbs.....	37
Standard bacon, 10@12 lbs.....	34
Standard bacon, 12@14 lbs.....	32
Standard bacon strips, 6@7 lbs.....	32 1/2
Cooked hams, choice, skin on, surplus fat off.....	40
Cooked hams, choice, skinned, surplus fat off.....	40
Cooked hams, choice, skinned, surplus fat off.....	40
Cooked picnics, skinned; surplus fat off.....	31
Cooked picnics, skin on; surplus fat off.....	32
Cooked loin roll, smoked.....	42

ANIMAL OILS.

Prime lard oil.....	15 1/2 @ 16
Extra winter strained.....	12 1/2 @ 12 1/2
Extra lard oil.....	11 1/2 @ 11 1/2
Extra No. 1 lard.....	11 @ 11 1/2
No. 1 lard oil.....	10 1/2 @ 11 1/2
No. 2 lard oil.....	10 1/2 @ 11 1/2
Pure neatfoot oil.....	14 1/2 @ 15 1/2
Extra neatfoot oil.....	10 1/2 @ 11 1/2
No. 1 neatfoot oil.....	10 1/2 @ 11 1/2
Acidless tallow oil.....	10 1/2 @ 11

LARD (Unrefined).

Prime, steam cash tierces.....	14.05
Prime, steam, loose.....	13.75
Leaf, raw.....	13.62
Neutral lard.....	16.50

LARD (Refined).

Pure lard, kettle rendered, per lb. loose.....	14.50
Pure lard, tierces.....	15.00
Compound.....	15.00

OLEO OIL AND STEARINE.

Oleo oil, extra.....	11 1/2 @ 12
Oleo stock.....	11 @ 11 1/2
Prime No. 1 oleo oil.....	11 @ 11 1/2
Prime No. 2 oleo oil.....	10 1/2 @ 11 1/2
No. 3 oleo oil.....	10 @ 10 1/2
Prime oleo stearine, edible.....	10 1/2 @ 11

TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	9 1/2 @ 9 1/2
Prime packers' tallow.....	8 1/2 @ 8 1/2
No. 1 tallow, basis 10% f.a., 42 titre.....	7 1/2 @ 7 1/2
No. 2 tallow, basis 40% f.a., 40 titre.....	6 1/2 @ 7
Choice white grease, max. 4% acid, loose, Chicago.....	8 1/2 @ 8 1/2
B-White grease, max. 5% acid.....	7 1/2 @ 7 1/2
Yellow grease, 12-15 f.a.....	7 1/2 @ 7 1/2
Brown grease, 40 f.a.....	6 1/2 @ 7

VEGETABLE OILS.

Crude cotton seed oil in tanks f.o.b. Val.....	10 1/2 @ 11
White, deodorized, in bbls., c.a.f. Chicago, 13 1/2 @ 13 1/2	13 1/2 @ 13 1/2
Yellow, deodorized, in bbls.....	12 1/2 @ 12 1/2
Soap stock, 50% f.a. basis, f.o.b. mills.....	8 1/2 @ 9
Corn oil in tanks f.o.b. mills, nom.....	8 1/2 @ 9
Soya bean oil, seller's tank, f.o.b. coast.....	10 1/2 @ 10 1/2
Cocanut oil, seller's tank, f.o.b. coast.....	8 1/2 @ 8 1/2
Refined in bbls., c.a.f., Chicago, nom.....	12 1/2 @ 12 1/2

FERTILIZERS.

Blood, unground and ground.....	3.75 @ 4.00
Hoofmeal.....	3.00 @ 3.25
Ground tankage, 10 to 12%.....	3.10 @ 3.25
Ground tankage, 6 to 8%.....	2.85 @ 3.00
Crushed and unground tankage.....	2.50 @ 3.00
Ground row bone, per ton.....	28.00 @ 34.00
Ground steam bone, per ton.....	28.00 @ 30.00
Unground steam bone, per ton.....	24.00 @ 26.00
Unground bone tankage per ton.....	15.00 @ 18.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average, per ton.....	\$185.00 @ 200.00
No. 2 horns, 40 lb. average, per ton.....	125.00 @ 135.00
No. 3 horns.....	75.00 @ 100.00
Horns, black and striped.....	35.00 @ 50.00
Horns, white.....	70.00 @ 75.00
Round shin bones, heavies.....	90.00 @ 100.00
Round shin bones, lights and med.....	55.00 @ 65.00
Hind flaps.....	45.00 @ 55.00
Light flaps.....	45.00 @ 55.00
Thigh bones, heavies.....	90.00 @ 100.00
Thigh bones, lights and med.....	85.00 @ 90.00
Buttock bones.....	50.00 @ 60.00

Retail Section

Heavy Traffic Hurts Sales What Meat Dealers Can Do To Help Relieve the Situation

By Eames Forhan.

[EDITOR'S NOTE.—This is the second of two articles on the effect of street traffic on retail meat sales. The first appeared in the issue of Aug. 14, 1926.]

The previous article, in the Aug. 14 issue, outlined some features of street traffic congestion which hurt the business of the retailer. As said before, these evils are more prevalent in some cases than in others. We may find them entirely missing in the case of one dealer and all of them working against the business of another.

How shall simple remedies be applied to these conditions?

How can the retailer himself improve conditions?

Cooperation of Dealers Needed.

Single handed, there is not a great deal that can be done; but collectively, retailers in a given area can do much. At present, where conditions are at their worst, they are working along these lines:

A. Providing parking space off the streets for customers by means of

- 1—Vacant lots,
- 2—Alley ways,
- 3—Courtyards where available.

B. By working for parking rules that will permit the shopper or customer time to transact business in the store.

C. Providing garages for customers.
1—Owned by merchants collectively and made to be self supporting, or
2—Owned by others, with dealers' support.

D. Clearance of alley ways at certain hours of the day when jobber and supply house deliveries are made.

E. Pushing, through trade associations, for better local traffic regulations, especially at intersections.

Growth of the Garage Idea.

Retailers of all kinds are recognizing the growing need in the cities for parking garages, where parking space is available. These are being financed in many cases by local associations as a protection for each retailer against encroachments of traffic.

This movement, now in its early stages, promises to eliminate, in time, many of the evils outlined previously.

For the most part these garages are self sustaining, and in some cases have even been profitable. In many cases certain purchase amounts give the customer free parking space, which must otherwise be paid for.

The lack of capital for large public garage enterprises has held back private individuals from building to accommodate the shoppers who drive to do their buying but who are up against impossible traffic conditions. This has forced the mercantile world—the retail end of it—to take a hand for self protection.

Adequate Parking Space Needed.

It has been said before that many dealers suffer losses in time and money as

well as trade by congestion that makes it difficult at certain hours of the day for delivery men with merchandise to get inside when most needed.

An adequate garage or lot-parking arrangement, with a limited street parking rule, tends to make the dealer's doors available for the trucks and delivery men of supply houses and wholesales at all times.

Many dealers are engaged in working for some "loading zone" arrangements whereby the trucks and wagons of neighboring as well as distant business houses, cannot block traffic to freight and customer doors.

A Vital Question.

The whole question of a dealer's defense from injurious traffic congestion hinges on this: Does regulation by police help the retail business?

Some might answer: "Yes," and others, "No." Possibly the form and extent of police regulation is important.

While in a measure the local traffic problem of the individual dealer is hitched up with the general system of traffic regulation in the city in which he is located, the immediate conditions require special study. By reason of peculiar locations near intersections, individual retailers often suffer from congestion beyond the average of their neighbors and competitors.

This is particularly true of the small store with narrow frontage and inadequate loading and unloading facilities.

Regulations for Traffic.

Practically all municipal traffic regulations are adjusted first to the needs of traffic and second to the needs of local business men. That is why trade associations find it necessary to keep posted on new rules and to see that rules do not hurt the retailer.

The interests of the passerby and the

retailer are not by any means identical. A no parking rule on a dealer's street deprives him of a lot of business which he would otherwise get, and serves to reduce the value of his location. On the other hand, a too liberal parking arrangement on the streets works against the retailer by increasing congestion.

It is generally accepted as a fact that a limited parking rule, based upon the average shopping period in the region, works out best for all concerned.

How Long a Shopping Period?

To establish an average shopping period, when it ranges from two minutes to two hours, isn't simple, since business is largely mixed in any congested region. But such standards have been arrived at in the larger cities and applied with success, largely through merchants' associations and other civic bodies.

The trade, of course, has to take its chances with its neighbors. The dealer doing business in outlying business centers is finding that traffic regulations draw more tightly about his business as time goes on and street traffic increases. He is much better off in this respect, however, than the competitor further downtown.

There are periods during the business day when no parking rules are applied and when much of his business is transacted. But the "peak hours" in the region subject him to many of the handicaps noted previously.

What It Costs the Retailer.

It would be difficult to arrive at any reliable figures on the cost of avoidable traffic congestions to retailers in general, but some interesting estimates are furnished by the U. S. Department of Commerce which investigated certain phases of this problem.

The department says: "Much has been said about delays in the delivery of merchandise both bought by the retailer and sold by him which occur regularly as a result of vehicular traffic congestion, occasioning an additional buying expense and increased selling cost. * * * Detailed traffic tallies in a city of more than 175,000 population indicated that congestion was costing the community \$35,000 per day. * * *"

Injuries from Repairs.

Every retailer in the trade suffers to some degree and upon certain occasions from nearby streets being under repair, or by local building operations. This merely adds to his losses through faulty or lack of general traffic control; it is a thing he has to reckon with and apparently always will.

Now and then a detour may shut the dealer off from 90 per cent of his normal trade and over such a situation he has little or no control. The best he can do is to protest either individually or through his trade organization for prompt rectification of the condition. Usually he just puts up with it and says nothing.

To sum up: the trade—the retail end of it—has a vital interest in all traffic regulation within the area of the dealer; it is up to him individually to see that his rights are not violated in this respect.

There are so many "interests" fighting for favoritism in the matter that the merchant is absolutely required to keep awake on the rules and regulations that are applied to his immediate territory. Otherwise he is apt to get the worst of it.

Did you know that by-products of the live-stock and meat industry play an important part in your daily life?

Retail Bookkeeping

How do you keep books, Mr. Retail Meat Dealer?

You can't run a successful meat shop today without good book-keeping any more than you can without scales!

Roy C. Lindquist's articles on book-keeping for retailers, which ran serially in THE NATIONAL PROVISIONER, have been reprinted in handy eight-page size. They are the best things ever written on this subject.

Subscribers may have a copy free. To others they are 25c each.

Fill out and return the following coupon.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me a copy of "Bookkeeping for Retail Meat Shops." by Roy C. Lindquist.

Name.....

Street.....

City.....

Price, 25c. Subscribers, 2c stamp.

WISCONSIN RETAILERS TO MEET.

The annual convention of the Wisconsin Retail Market Men's Association will be held at Wausau, Wis., this year on Sept. 12, 13 and 14. A splendid program has been prepared for both the retailer and his wife.

The meeting will be called to order on Sunday afternoon, Sept. 12, by C. J. Turck, chairman of the convention committee. Delegates will be welcomed by Joseph Willems, president of the Wausau association, and by Mayor Otto Muenchow of Wausau.

Among the speakers are: Jacob Herman, president of the Wisconsin association; National Secretary John A. Kotal; W. C. Davis, marketing specialist of the U. S. Bureau of Agricultural Economics; J. T. Russell, president of the National Association of Meat Councils; Emil Priebe, secretary of the Wisconsin association; Prof. J. T. Fuller, of the University of Wisconsin; Chas. W. Meyers, director of Trade Relations, Armour and Company, and others.

On Sunday evening the annual banquet will be held with Joseph Willems as toastmaster. A number of prominent speakers will be heard at that time. Singing and orchestral music will be a feature, and dancing will close the evening's festivities.

A meat cutting demonstration will be held on Tuesday, Sept. 14, by Miss Erna Bertrams, director of Food Economics, Armour and Company.

"I cannot see how any live market man can afford to miss an opportunity of attending a convention of this kind," said President Herman, "because I know it will be of great value to him. We want all who attend also to bring their wives and sweethearts, because we will have plenty of entertainment for them."

NEWS OF THE RETAILERS.

Halverson and Wright have opened a new meat market in Belle Plaine, Ia.

Independent Meat Market, at 217 Seventeenth street, Rock Island, Ill., has been sold to H. E. Friedman and Willis Allen.

Earl Garberson has sold his meat market in Jeffersonville, Ind., to Charles L. Hunckler.

Mrs. A. B. Foran has sold her City Meat Market in Fairmont, N. D., to W. F. Blankenburg.

Rohn Brothers have opened a new meat market in Underwood, N. D.

A new meat market, known as the Sanitary Meat Market, has been opened in Berlin, Wis., by Lew Botz.

Imperial Meat Market, 329 South street, Waukesha, Wis., has been sold to R. L. Weber and Charles Schmidt.

Ed. Sommers has sold his meat market on Park avenue, Manitowoc, Wis., to John T. Kadow.

G. E. Davis has engaged in business at 1732 Sandy Blvd., Portland, Ore., as Davis' Market.

W. P. Heisler has purchased the Blue Diamond Market in Spokane, Wash., from Roy S. Hathaway.

Strong's Market is about to be opened at 87th and Greenwood, Seattle, Wash.

J. K. Piechowicz has sold his meat market at 121 Sanitary Market, Seattle, Wash., to W. G. Johnson and others.

Ray Parmenter has sold his meat business at 116 Fifth avenue, Seattle, Wash., to W. Cady.

C. E. Davis and H. Dean have purchased the Mayes County Market in Pryor, Okla., from Henry Carter.

Frank H. Berg and Henry C. Stoneham have engaged in business in Tacoma, Wash., as Paradise Meat Market.

A. S. Wilson has sold his meat business at 1224 Sandy Blvd., Portland, Ore., to Clarence Bollman.

Benefits Retailers

Writing to THE NATIONAL PROVISIONER about the activities of his organization, here is what the secretary of one of the most successful retail meat dealers' associations of the United States says:

"When I visit the offices of concerns with which we do business I seldom fail to see THE NATIONAL PROVISIONER on the manager's desk.

"I only wish that more retailers would read it. They would reap a real benefit."

Roy McDonald has sold his meat market in Falls City, Ore., to Lot Gardner.

L. D. Howell has purchased the meat and grocery business of Hayes & Hayes in Toledo, Wash.

Klunis & Gondolfo have engaged in the meat business at 1196 Geneva avenue, San Francisco, Cal.

L. E. Fies has sold his meat market in Elm Creek, Neb., to A. J. Erickson.

Pete Kristufek has purchased the interest of his partner, Frank Koytza, in the City Meat Market, Crete, Neb.

M. Kieffer has purchased the Blachnik meat market in Scotland, S. D.

Ralph Rodin has purchased the meat and grocery business of Wayne Clover in Lingle, Wyo.

James Mooge has opened a new meat market in O'Neill, Neb.

Carl Rasmussen has taken charge of the meat department of the W. H. Avery store, Tilden, Neb.

Wm. J. Riess has purchased the meat and grocery business of G. W. Zwanziger in Maywood, Calif.

Ivan B. Williams has withdrawn from the meat and grocery firm of Ward & Williams in Del Rey, Calif.

E. B. Johnson and John McLaughlin have purchased the City Meat Market in Bristow, Okla., from G. W. Oliver.

The Albrecht Meat Market in Austin, Minn., has been sold to Guy Larson and John Fischer.

J. C. Crain has sold his meat market and grocery in Marshall, Tex., to N. M. Shank and E. L. Manley.

E. L. Koon has sold his Palace Meat Market in McCook, Nebr., to E. E. Gilchrist.

The fresh meat department of the H. B. Broadus & Son Grocery in Colorado, Tex., has been sold to O. F. Weidenbach.

J. M. Terry has opened a new meat market and grocery in Colorado, Tex.

F. M. Danielson has sold his meat market and grocery on Second street, Holden, Mo., to D. T. Nawgel and Henry L. Fellman. The market will be known as the F-N Market.

Robert Hashagen has sold his meat market in the Torrence store in Independence, Kans., to L. L. Torrence and L. E. Smothers.

A new meat market has been opened in Barton, Wis., by Henry Mitter.

A. C. Hittenmiller has sold his City Meat Market in Colesburg, Ia., to C. H. and Henry Miersen.

A new meat market, known as the Sanitary Market and Grocery, has been opened in Biloxi, Miss., by F. L. Breland.

Tell This to Your Trade!

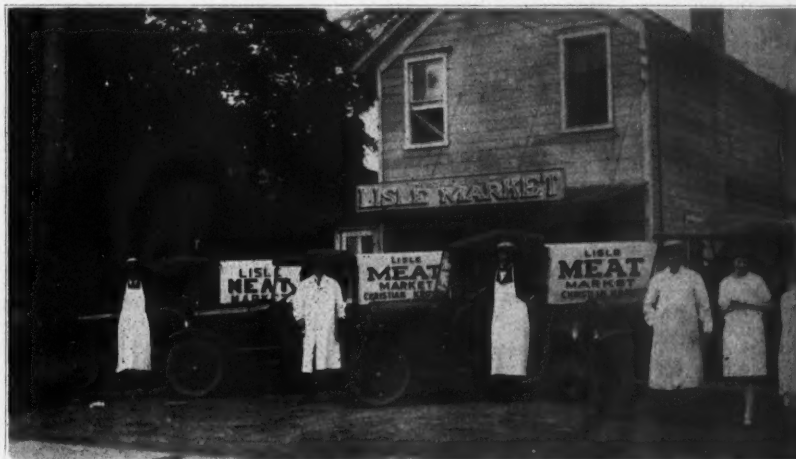
Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

GOOD MEAT FOR PICNICS.

Any housewife who is planning a picnic will welcome this recipe that provides an economical and delicious meat for sandwiches:

Boil 3 lbs. of flank beef until it falls apart in sufficient stock to have 1 pint after meat is removed. Mince fine, add 1 small onion, chopped fine, $\frac{1}{4}$ cup chopped celery, salt, pepper to taste.

Place back in boiler and cook 1 hour. Pour into mold, set in ice box to cool over night. This is delightful for lunches as well as picnics.

**HERE'S A RETAIL DEALER WHO KNOWS HOW TO GET VOLUME**

Would you believe that a retail meat dealer in a town of 350 population could do an average business of \$2,200 per week?

Here's one that does it every week in the year! He is Chris Kroyer, and his market is located in the little village of Lisle, New York, whose population is 350 souls.

In addition to the modest little market shown in the picture, Mr. Kroyer operates four peddler cars and has four butchers who are kept going six days a week through the surrounding territory. The picture shows that they are right on the job, together with the boss and his wife and helper.

Reading from left to right, they are: Harold Driscoll, Rex Tuttle, Archie Pier, Chris Kroyer, Vitke Kornbeek and Mrs. Chris Kroyer. Chris says, "These people are all kept busy in the meat business."

Mr. Kroyer was born and reared in Denmark, and is proud of the market he conducted there. But he is prouder of his American citizenship and his trade success here in the United States.

New York Section

Mr. Budgell, wool department, Wilson & Company, Boston, was in town for a few days this week.

W. T. Hurd, poultry department, Swift & Company, New York, is spending a week in Chicago.

K. D. Fogg, small stock department, Swift & Company, New York, is spending a week's vacation in Maine.

F. B. Cooper, Sr., is taking a few weeks' rest at Oak Bluff, Mass. Martha's Vineyard is famous for its bathing.

Thomas E. Wilson, president, and A. E. Petersen, vice-president, Wilson & Company, Chicago, are in New York.

G. A. Handley, district superintendent of the Cudahy Packing Company in the New York district, is on a business trip to Chicago.

W. W. Woods, executive vice-president of the Institute of American Meat Packers, Chicago, was in New York for a few days last week.

W. A. Lynde, general manager of Wilson & Company in New York, returned this week from a short trip to Clifford, Maine, where Mrs. Lynde has been spending the summer. Mrs. Lynde returned to the city with him.

Robert W. Neuburger, president of the New York Butchers' Supply Co., and past president of the National Butchers' & Packers' Supply Association, is enjoying a much-needed vacation at his country place in the Catskills.

The sale of the great meat manufacturing business of Adolph Gobel, Inc., Brooklyn, N. Y., at a rumored consideration of \$2,500,000, is reported. The buyers are said to be New York bankers who propose to float a bond issue to cover the cost. The present management is to continue for three years.

Mrs. Sylvain Metzger, financial secretary of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, has returned from a short trip to the Adirondack mountains, where she was visiting her daughter, who is spending her summer at a camp on Cedar Island in Fourth Lake.

The Ladies' Auxiliary, New York State Association of Retail Meat Dealers of America, will hold the first fall meeting on Wednesday afternoon, September 8th, in their new meeting rooms, the Schwarzer Adler, 160 East 86th Street. The larger room will permit of more entertaining during the winter months, and the meeting on September 8th will be for the purpose of getting together and arranging details.

The force of competent experts at the United States Department of Agriculture, Bureau of Agricultural Economics, at 102 Warren Street, New York, has been enlarged for the purpose of developing work on the grading of meats. Charles Roesener and W. W. Wheeler, both of whom have had much experience along these lines, are the newcomers. Mr. Wheeler is at present in Chicago and has been there for the last few weeks.

Among a number of important subjects discussed at the meeting of the Bronx Branch, New York State Association of Retail Meat Dealers, on Wednesday eve-

ning of last week, was the advisability of the Branch holding its own ball this year. After the matter had been fully debated it was agreed by the members that the Bronx Branch would have its own ball in its own locality. Plans and other details to be announced later.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending August 21, 1926: Meat.—Brooklyn, 5 lbs.; Manhattan, 598 lbs.; Bronx, 8 lbs.; total, 611 lbs. Fish.—Brooklyn, 647 lbs.; Manhattan, 151 lbs.; total, 798 lbs. Poultry and Game.—Brooklyn, 25 lbs.; Manhattan, 11 lbs.; Bronx, 8 lbs.; total, 44 lbs.

Fred Rohdenburg, chairman of the entertainment committee of the Otto Stahl Employees' Welfare Association, with his able assistants, is making every effort to have the annual outing on September 5th a huge success. The proceeds will be used for the sick and death funds of the organization. As mentioned in a previous issue, the affair will be held at Dickerts' Park, 4018 Boston Road, via Boston and Westchester R. R., Dyer Avenue station. Price of admission is fifty cents and children under ten are free. The committee will be glad to have the members of the trade attend.

Weller H. Noyes, former executive of Swift & Company in New York, and long head of the Manhattan Sanitary Inspection association, has been visiting his country place in Chatham, Mass., on Cape Cod. From there he has sent greetings and best wishes to his many friends in the trade. Mr. Noyes is now president of the Tenaflly Trust Company of Tenaflly, N. J. This was formerly the First National Bank of Tenaflly, but as Mr. Noyes thought a trust company could be of more service to his clientele, the change was made on July first of this year. The company has been very successful from the start.

Gertrude Ederle, world's champion woman swimmer, and daughter of a New York meat merchant, was to arrive in New York on Friday from Europe, and preparations were made by the meat trade to give her a well-deserved greeting. George Kramer, state president and head of the largest New York branch of the retailers, and a leader in all forward movements, was to meet her at quarantine, and extend appropriate greetings, and other ceremonies were to follow. Since "Trudie" admits that her wonderful stamina was the result of a daily meat diet, it is appropriate that the meat trade should show its appreciation.

YE OLDE NEW YORK BRANCH.

Ye Olde New York Branch meeting Tuesday evening, August 24th, brought forth an excellent attendance despite the bad weather, at which many interesting topics were brought up.

Among the communications of interest was the report made to President George Kramer of the State Association by Aaron Kaufman, who has been engaged to prosecute Sabbath violators. For the last three weeks Mr. Kaufman, representing the State Association, has been in the East 121st street court each Monday morning to prosecute these offenders. His report covered the names and fines of these cases, showing that in cases of second offense he

insisted upon an adequate fine being given. These offenders were warned by the magistrate that if they came before the court again for the same offense, they would receive the maximum punishment provided for same by the statute books covering these violations.

The matter of an interbranch ball was brought up for discussion, and a committee appointed to get in touch with the other local branches to get their reaction on having an interbranch affair. This was necessary owing to the fact that the Bronx Branch has decided to hold their affair separately for the coming year, and should an interbranch affair be held, it would have to be promoted by the other branches of greater New York without the Bronx Branch. This was a matter to be worked out and a committee was appointed to look into the matter and give a report at the earliest possible date and to arrange for the hall and other details for holding such an affair.

Several new members were proposed and elected to membership.

It was announced that the organization had taken steps to organize a licensed employment bureau, which would probably serve retail meat dealers of Greater New York. It was also announced that in the very near future a health bureau would be organized for the members and their employees at the New York State Association headquarters which would include examinations for health certificates as well as physical examinations for health in general of the retail meat dealers.

It was also announced that, following an interview by Mr. Kramer with Commissioner Harris, there would be arranged in the very near future an open meeting for the Manhattan Branches and Bronx Branch of the Association for a health talk. A committee was appointed to secure a hall and to begin immediately to work up this meeting in order to have a good attendance. A similar meeting will, no doubt, be arranged for the Brooklyn branches.

In the month of September organization work will be in full swing, with many activities which will be of great interest and help to the members of Ye Olde New York Branch.

BUTCHERS' MUTUAL ENTERPRISES

The board of directors of the Retailers' Plate Glass and Fire Insurance Funds held a meeting on Thursday evening of last week, at which the annual reports for the year were read and action taken thereon. As quite a nice surplus has accumulated in the fire insurance fund, the board of directors voted a refund of 33 1/3 per cent, being 8 per cent greater than that allowed during the past few years. On the plate glass insurance a refund of 40 per cent was voted.

Due to the recent ruling of the Board of Health with reference to the issuance of health certificates, it was decided during the course of the meeting to organize a health bureau. A doctor, who will receive the approval of the Board of Health, will be in attendance and will be in a position to issue certificates if the applicant qualifies.

The board of directors, acting under the name of the Retail Butchers Fund, Inc., have in view the organization of an employment office. The details of this are still in the process of formation.

On the same evening there was a meeting of the Butchers' Mutual Casualty Company. This was the monthly meeting of the board of directors and the report showed very good earnings for the last three months.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

For Sausage Makers

BELL'S
Patent Parchment Lined
SAUSAGE
BAGS
and
SAUSAGE
SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

The Last Word in
Electric Meat Grinders

New type of
cylinder — never
seen before.
Saves one-third
of cost for cur-
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Grinds faster and
better.
Easier to clean.
Will never break.



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Everything
Wears
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BUT



A. Backus, Jr. & Sons
Dept. N.
DETROIT, MICH.

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OUTWEAR
EVERYTHING

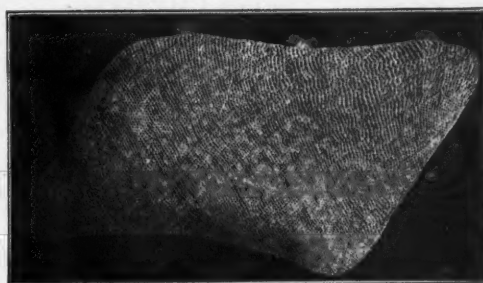
See page 63 for classified ads.

The YORK full automatic self-contained refrigerating unit is designed to meet the requirements of the butcher and meat dealer.

It is the last word in mechanical refrigeration and can be relied upon to furnish constant dry cold to your storage boxes and counters.

We have just prepared our Bulletin 86, which fully describes this equipment. It's informative. Won't you let us send you a copy of this booklet? Just send in your name. There is no obligation.

YORK Manufacturing Company
The Making and Subsequent Maintenance of Machinery
York, Penna.



Full Beef Loins

reach their destination
in prime condition
when wrapped with our
Stockinette coverings.
We make any size
desired.

Details and prices fur-
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Selling Agent,

The Adler Underwear & Hosiery Mfg. Co.

PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, bulk	\$7.40 @ 9.00
Cows, cutters	2.50 @ 4.40
Bulls	5.75 @ 6.25

LIVE CALVES.

Calves, bulk	\$14.00 @ 15.00
Calves, culls, per 100 lbs.	9.50 @ 10.00

LIVE SHEEP AND LAMBS.

Lambs, bulk	\$15.00 @ 16.00
Ewes, best mature	5.50 @ 6.50

LIVE HOGS.

Hogs, heavy	@ 13.50
Hogs, medium	@ 14.00
Hogs, 160 lbs.	@ 14.25
Hogs, 140 lbs.	@ 14.50
Pigs, under 80 lbs.	@ 15.00
Roughs	9.50 @ 10.50
Good Roughs	@ 10.50

DRESSED HOGS.

Hogs, heavy	@ 22
Hogs, 180 lbs.	@ 22 1/4
Hogs, 160 lbs.	@ 22 1/2
Pigs, 80 lbs.	@ 23 1/4
Pigs, under 40 lbs.	@ 23

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	@ 18
Choice, native, light	@ 19
Native, common to fair	@ 16 1/4 @ 17 1/4

WESTERN DRESSED BEEF.

Native steers, 600 @ 800 lbs.	@ 16
Native choice yearlings, 400 @ 600 lbs.	@ 17
Western steers, 600 @ 800 lbs.	@ 14
Texas steers, 400 @ 600 lbs.	@ 11
Good to choice heifers	@ 15 1/4 @ 16 1/4
Good to choice cows	@ 12
Common to fair cows	@ 11
Fresh bologna bulls	@ 10 1/4 @ 12

BEEF CUTS.

	Western.	City.
No. 1 ribs	@ 23	@ 24
No. 2 ribs	@ 20	@ 22
No. 3 ribs	@ 18	@ 19
No. 1 loins	@ 29	@ 30
No. 2 loins	@ 25	@ 27
No. 3 loins	@ 22	@ 24
No. 1 hinds and ribs	@ 20	@ 22
No. 2 hinds and ribs	@ 18	@ 19 1/4 @ 20 1/4
No. 3 hinds and ribs	@ 16	@ 17 1/4 @ 18 1/4
No. 1 rounds	@ 18	@ 17
No. 2 rounds	@ 16	@ 16
No. 3 rounds	@ 14	@ 15
No. 1 chucks	@ 12	@ 13
No. 2 chucks	@ 11	@ 12
No. 3 chucks	@ 9	@ 10 1/4 @ 11 1/4
Bolognas	@ 6	@ 11 1/4 @ 12
Rolls, reg., 6 @ 8 lbs. avg.	@ 22	@ 23
Rolls, reg., 4 @ 6 lbs. avg.	@ 17	@ 18
Tenderloins, 4 @ 6 lbs. avg.	@ 60	@ 70
Tenderloins, 5 @ 6 lbs. avg.	@ 80	@ 90
Shoulder clods	@ 10	@ 11

DRESSED CALVES.

Prime	@ 21
Choice	@ 20
Good	@ 18
Medium	@ 13

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	@ 26
Good lambs	@ 24
Lambs, poor grade	@ 21
Sheep, choice	@ 18
Sheep, medium to good	@ 13
Sheep, culls	@ 11

SMOKED MEATS.

Hams, 8 @ 10 lbs. avg.	@ 33
Hams, 10 @ 12 lbs. avg.	@ 33
Hams, 12 @ 14 lbs. avg.	@ 31
Picnics, 4 @ 6 lbs. avg.	@ 23 1/2
Picnics, 6 @ 8 lbs. avg.	@ 23
Rollettes, 6 @ 8 lbs. avg.	@ 24
Beef tongue, light	@ 25
Beef tongue, heavy	@ 28
Bacon, boneless, Western	@ 32
Bacon, boneless, city	@ 30
Pickled bellies, 10 @ 12 lbs. avg.	@ 23

FRESH PORK CUTS.

Pork loins, fresh, Western, 10 @ 12 lbs. avg.	@ 28
Pork tenderloins, fresh	@ 45
Pork tenderloins, frozen	@ 35
Shoulders, city, 10 @ 12 lbs. avg.	@ 21
Shoulders, Western, 10 @ 12 lbs. avg.	@ 20
Butts, boneless, Western	@ 31
Butts, regular, Western	@ 25
Hams, city, fresh, 6 @ 10 lbs. avg.	@ 31
Hams, Western, fresh, 10 @ 12 lbs. avg.	@ 29
Picnic hams, Western, fresh, 6 @ 8 lbs. avg.	@ 19
Pork trimmings, extra lean	@ 25
Pork trimmings, regular 50% lean	@ 11
Spare ribs, fresh	@ 15
Leaf lard, raw	@ 17

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	
per 100 pcs.	95.00 @ 100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00 @ 50.00
Striped hoofs, per ton	45.00 @ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.	300.00 @ 325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.	250.00 @ 275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.	200.00 @ 225.00

FANCY MEATS.

Fresh steer tongues, untrimmed	@ 28c
Fresh steer tongues, l. c. trim'd	@ 38c
Sweetbreads, beef	@ 65c
Sweetbreads, veal	@ 1.00
Beef kidneys	@ 15c
Mutton kidneys	@ 8c
Livers, beef	@ 18c
Oxtails	@ 11c
Hearts, beef	@ 10c
Beef hanging tenders	@ 20c
Lamb fries	@ 10c

BUTCHERS' FAT.

Shop fat	@ 2 1/4
Breast fat	@ 4
Edible suet	@ 6
Cond. suet	@ 4 1/2
Bones	@ 20

SPICES.

	Whole.	Ground.
Pepper, white	36	39
Pepper, black	25	28
Pepper, Cayenne	12	19
Pepper, red	21	21
Allspice	17	20
Cinnamon	13	16
Coriander	5 1/2	8 1/2
Cloves	25	30
Ginger	19	19
Mace	1.15	1.25
Nutmeg	48	48

GREEN CALFSKINS.

	5-9	9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 Veals	2.00	2.05	2.25	3.00	
Prime No. 2 Veals	1.80	1.80	2.00	2.75	
Buttermilk No. 1	1.65	1.70	1.90		
Buttermilk No. 2	1.45	1.45	1.65		
Branded grubby	1.05	1.05	1.25	1.55	
Number 3					At Value

CURING MATERIALS.

	Bbls.	Bags
	per lb.	per lb.
In lots of less than 25 bbls.:		
Double refined saltpetre, granulated	6 1/4c	6 1/4c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined large crystal saltpetre	8 1/4c	8 1/4c
Double refined nitrate soda, granulated	4 1/4c	4c
In 25 barrel lots		
Double refined saltpetre, granulated	6 1/4c	6c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined saltpetre, large crystal	8 1/4c	8c
Double refined nitrate soda, granulated	4c	3 1/4c
Carload lots:		
Double refined saltpetre, granulated	6c	5 1/4c
Double refined nitrate soda, granulated	3 1/4c	3 1/4c

DRESSED POULTRY.

FRESH KILLED.

Chickens—fresh—dry packed—12 to box—poor to good:	
Western, 48 to 54 lbs. to dozen, lb.	@ 32
Western, 43 to 47 lbs. to dozen, lb.	@ 30
Western, 36 to 42 lbs. to dozen, lb.	@ 29
Western, 31 to 35 lbs. to dozen, lb.	@ 28
Western, 25 to 30 lbs. to dozen, lb.	@ 28
Western, 21 to 24 lbs. to dozen, lb.	@ 33
Western, 17 to 20 lbs. to dozen, lb.	@ 31
Chickens—fresh—dry pkd.—prime to fcy.—12 to box:	
Western, 48 to 54 lbs. to dozen, lb.	@ 37

Western, 43 to 47 lbs. to dozen, lb.	@ 33
Western, 36 to 42 lbs. to dozen, lb.	@ 32
Western, 31 to 35 lbs. to dozen, lb.	@ 31
Western, 25 to 30 lbs. to dozen, lb.	@ 31
Western, 21 to 24 lbs. to dozen, lb.	@ 35
Western, 17 to 20 lbs. to dozen, lb.	@ 35

Fowls—frozen—dry packed—prime to fcy.—12 to box:	
Western, 60 to 65 lbs., lb.	@ 32
Western, 55 to 59 lbs., lb.	@ 30
Western, 43 to 47 lbs., lb.	@ 27
Western, 30 to 35 lbs., lb.	@ 25

Ducks—	
Long Islands, No. 1, bbls.	@ 27

Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	65 @ 70
Prime, dark, per dozen	2.50 @ 3.00

LIVE POULTRY.

Fowls, colored, per lb., via express	@ 25
Ducks, Long Island spring, via express	@ 28
Geese, swan, via freight or express	@ 12
Pigeons, per pair, via freight or express	@ 25
Guineas, per pair, via freight or express	@ 80

BUTTER.

Creamery, extras (92 score)	@ 42 1/4
Creamery, firsts (90 to 91 score)	@ 40 1/4 @ 41 1/4
Creamery, seconds	@ 35
Creamery, lower grades	@ 34 1/4

EGGS.

Extras, per dozen	@ 35 1/4 @ 38
Extra firsts	@ 32 1/4 @ 34
Firsts	@ 31
Checks	@ 21

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 2.50
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@ 2.50
Blood, dried, 15-16% per unit	@ 4.00
Fish scrap, dried 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory	3.90 @ 10c
Fish guano, foreign, 13 @ 14% ammonia, 10% B. P. L.	4.10 @ 10c
Fish scrap, acidulated, 6% ammonia, 8% A. P. A., f.o.b. fish factory	3.50 @ 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.34
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.35 @ 10c
Tankage, unground, 9 @ 10%, ammonia	3.75 @ 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@ 38.00
Bone meal, raw, 4 1/2 and 50 bags, per ton	@ 37.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.00

Potash.

Manure salt, 20% bulk, per ton	@ 11.00
Kalnit, 12.4% bulk, per ton	@ 8.00
Muriate in bags, basis 80%, per ton	@ 32.50
Sulphate in bags, basis 90%, per ton	@ 43.00

Beef.

Cracklings, 50% unground	@ 1.25
Cracklings, 60% unground	@ 1.32 1/2

Meat Scraps, Ground.

50%	\$70.00
55%	75.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Aug. 19, 1926:

	August	13	14	16	17	18	19
Chicago	40 1/4	40 1/4	40 1/4	40 1/4	40 1/4	40 1/4	40 1/4
New York	41 1/4	41 1/4	41 1/4	42	42 1/4	42 1/4	42 1/4
Boston	42	42	42	42	42	42	42
Philadelphia	43	43	43	43	43	43	43

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

40 1/4 40 1/4 40 1/4 40 1/4 40 1/4 40 1/4

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1—1926.
Chicago	44,089	37,742	48,038	2,232,754
New York	49,417	51,075	55,811	2,392,391
Boston	10,239	20,723	22,251	863,439
Philadelphia	15,875	14,759	14,545	731,453

Total 128,440 124,289 140,645 6,220,067 6,116,206

Cold storage movement (lbs.):

	In Aug. 19.	Out Aug. 19.	On hand Aug. 20	Same week last year.
Chicago	219,728	210,880	32,382,763	29,514,761
New York	108,662	100,950	21,285,270	13,751,645
Boston	111,258	74,387	13,024,033	13,539,315
Philadelphia	56,720	29,095	6,023,518	5,480,547
Total	496,368	415,312	73,315,584	62,286,268

1.50
2.50
1.00
10c
10c
50c
2.34
10c
10c

33.00
37.00
9.00
11.00
8.00
32.50
43.00
1.25
1.32 1/4

\$70.00
75.00

TS.
ter at
ladel-
926:

19
40 3/4
42 3/4
42
43

ccn-
40 3/4

Jan. 1--
1925.
392,546
222,080
850,912
650,069
116,206

Same
week day
at year.
514,761
751,045
539,315
480,547
286,208